



Reception

Passed Hors d'Oeuvres

Steak Tartare en Croute

West Coast Oyster with Champagne Mignonette

Gruyère Puff with Truffled Chantilly

*Champagne Jacquart, Brut Mosaïque, NV,
Reims, France*

Dinner

Grilled Florida Pompano

Stewed Tomatoes, Basil and Pine Nut Gnocchi, Black Olive Tapenade

Greco, Benevento, Cantina del Taburno, 2007

Sautéed Jumbo Sea Scallop

Fennel Confit, Clementine Olive Oil Emulsion

Chablis, Gilbert Picq & ses Fils, 2006

Sautéed Squab

Oven Roasted White Peach, Carmelized Cashews, Ginger Vinegar Reduction

Thumbprint Cellars, Pinot Noir,

Russian River Valley, Schneider Vineyard, 2006

Roasted Beef Filet

Sautéed Wild Mushrooms, Melted Leeks, Beef Jus

Ch. Leoville-Barton, St. Julien, 1995

Dessert

Pear Financier

Caramel Sauce, Almond Praline

Liquor Poire William, Marie Brizard