

M E N U

Lightly Tossed Wild Arugula

Aged Balsamic, Lemon Mosto Oii, Roasted Baby Beets,
Heirloom Tomatoes and Grana Padana Shavings

Roasted Butternut Squash Bisque

Toasted Pumpkin Seeds

Pan-Fried Chilean Sea Bass

Lemon Foam, New Potatoes & Young Garden Vegetable Bouquet

or

"Sous Vide" Filet of Black Angus Beef

Truffle Demi-Glace, Sweet Potato Hash and Grilled Asparagus

Pineapple Cheesecake

Sour Cream Cheesecake, Pineapple Ragoût, Strawberry Sherbet

W I N E S E L E C T I O N S

Champagne: Billecart-Salmon, Brut, Crystal Cuvée NV

White Wine: Beringer, "Private Reserve," Napa Valley 2010

Red Wine: Château Montelena Winery, Napa Valley 2009

Dessert Wine: Kracher, Trockenbeerenauslese, Crystal Cruises Cuvée 2003