



Spring

1st Course

Asparagus Soup

Ricotta and Pancetta Tortellini and Morel Mushrooms

2nd Course

Baby Spinach and Endive Salad

Poached Quail Egg, Baby leeks, Toasted Walnuts, Smoked Bacon and Red Wine Herb Vinaigrette

Entrée

Mint and Pine Nut Crusted Rack of Lamb

Goat Cheese Potato Gratin, Tomato, Artichoke and Fava Bean Fondue

*Laurent-Perrier, Brut "L-P", Champagne, France NV
Jean Marc Brocard, 1er Cru, Montmains, Chablis, France
Guigal, Gigondas, Rhone Valley, France*

Summer

1st Course

Herb Roasted Chicken and Fontina Cheese Ravioli

English Peas and Madras Curry Sauce

2nd Course

Arugula And Heirloom Tomato Salad

Roasted Shallot, Sea Salt and Nicoise Olive Vinaigrette

Entrée

Petite Filet Mignon And Grilled Maine Lobster

Corn, Chanterelle Mushroom and Scallion Pudding, Asparagus and Baby Carrots and Cognac Cream Sauce

*Schramsberg, Brut Blanc de Blancs, Napa/Sonoma, California
Matanzas Creek, Sauvignon Blanc, Sonoma, California
Torii Mor, Pinot Noir, Willamette Valley, Oregon*

Fall

1st Course

Roasted Butternut Squash Soup

Five Spice Cream

2nd Course

Honey Lavender Breast of Duck

Pear and Fig Chutney, Mache and Pistachios

Entrée

Grilled Ribeye Medallion and Pan Roasted Spanish Turbot

Truffled Duchess Potato, Bouquetierre of Broccolini , Parsnips and Yellow Wax Beans, Wild Mushroom Natural Sauce

*G. H. Mumm, Brut Rosé, Champagne, France NV
Te Kairanga, Reserve Chardonnay, Martinborough, New Zealand
Michele Chiarlo, Barolo Riserva, Piedmonte, Italy*

Winter

1st Course

Roasted Cauliflower Soup

Lemon Zest and Chive Oil

2nd Course

Baby Red and Green Romaine Lettuce

Confit Tomatoes, English Cucumber, Ricotta Salata and Pommery Mustard Vinaigrette

Entrée

Kobe Style Braised Prime Beef Short Rib

Potato Gnocchi with Horseradish Cream, Buttered Baby Squashes

*Nicolas Feuillate, Brut Rose, Champagne, France NV
Lynmar, Quail Hill Vineyard, Chardonnay, Russian River Valley, California
Heitz, Cabernet Sauvignon, Napa, California*