



Chef's Table

Dinner of a Lifetime

Amuse De Soure

Lobster Escargot

Lobster & Escargot Fritters, Parsley Butter, Garlic Brioche

Appetizer

Cold Smoked Atlantic Salmon

Herbed Cream Cheese, Salmon Caviar, Frisée

*Joseph Drouhin Chablis Premier Cru,
France*

Beef Tartar

Black Pepper Vinaigrette & Crispy Potato Chips

*Antinori Sangiovese/Cabernet, "Villa Antinori"
Tuscany, Italy*

Soup or Salad

Quail & Beetroot Salad

Caramelized Goat Cheese

*Ponzi Pinot Noir,
Oregon, USA*

Creamy Maine Lobster Bisque

Cognac Cream

*Louis Jadot, Meursault, Burgundy,
France*

Main Course

Blackened Ahi Tuna

Bok Choy, Forbidden Rice

*Far Niente Chardonnay
Napa Valley, California, USA*

Roasted Colorado Rack of Lamb

Potato Puree, Heirloom Carrots,
Broccoli, Lamb Jus

*Peju Cabernet Sauvignon,
Napa Valley, California, USA*

Dessert

Tuscan Panna Cotta

Almond Tuille, Toffee Sauce

*Oremus Late Harvest Furmint
Tokaj, Hungary*

Floating Island

Chocolate Cream Sauce

*Inniskillin Vidal Ice Wine
Niagara Peninsula, Canada*

