



Summer at the Chef's Table

Arrival

Vine-Ripe Tomato and Triple Cheese Flatbread

Wine: Paso a Paso Tempranillo, La Mancha '08

Amuse Bouche

Seared Tuna with Pico de Gallo

Wine: Selbach-Oster Kabinett, Mosel '08

First Course

Chipotle Grilled Shrimp with Guacamole, Tomatillo Salsa and Sriracha

Wine: King Estate Pinot Gris, Willamette '07

Second Course

Chèvre Ravioli with Arugula and Grilled Mushrooms in Truffle Tomato Broth

Wine: Retromarcia, Chianti Classico '06

Third Course

Caramelized Sea Scallops Provencal with Haricots Vert and Grilled Vegetable Ratatouille

Wine: Radford Dale Chardonnay, Stellenbosch '08

Fourth Course

Oak-Roasted Rack of Lamb with Sweet Corn Risotto, Balsamic-Cured Tomatoes and Herb-Infused Dijon Sauce

Wine: Christopher Vineyard Zinfandel, Napa '06

Fifth Course

Selection from our Signature Mini Indulgences

Key Lime Pie, Old-Fashioned Carrot Cake, Pecan Pie with Vanilla Mousse,

Mocha Macchiato, Chocolate Peanut Butter Mousse,

Belgian Chocolate Rocky Road, Blueberry Cheesecake or Market Fresh Fruit