



Winter at the Chef's Table

Arrival

Artichoke and Goat Cheese Flatbread

Wine: Paso a Paso Verdejo, La Mancha '07/'08

Amuse Bouche

Blackened Organic Salmon Tropical

Wine: ZD California, '07/'08

First Course

Maui Tuna Crunch Salad with Sushi Rare Tuna and Tuna Poke with Pineapple Salsa and Miso Vinaigrette

Wine: Selbach-Oster Kabinett, Mosel '08

Second Course

Earthbound Farms Organic Winter Greens with Truffle Dressing, Grilled Portobello & Parmesan Cheese

Wine: Schug, Sonoma Coast '07

Third Course

Manchester Farms Boneless Quail Breast with Mashed Sweet Potato and Maple-Bourbon Sauce

Wine: Sierra Cantabria Crianza, Rioja '05

Fourth Course

Char-Crust Filet Mignon with Grilled Tamarind Shrimp, Garlic Mashed Potatoes and Grilled Vegetables

Wine: Tom Eddy Elodian, Napa '05

Fifth Course

Selection from our Signature Mini Indulgences...

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

Mocha Macchiato, Rocky Road with Belgian Chocolate, Red Velvet Cake,

Mango Cheesecake or Market Fresh Fruit