

# *Picasso*

205

## *Menu Degustation*

### *Peekytoe Crab Salad*

*with Apple-Champagne Vinaigrette  
2001 Morgadío, Albariño, Rias Baixas, Spain*

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### *Roasted U-10 Day Boat Scallops*

*with Potatoes Mousseline and Jus de Veau  
2000 Archery Summit, Vireton, Willamette Valley, Oregon*

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### *Sautéed Foie Gras*

*with Confit of Quince and Port Sauce  
1999 Maculan, Torcolato, Breganze, Veneto, Italy*

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### *Sautéed Filet of Florida Snapper*

*with Tomato, Basil and Garlic Confit  
2000 M. Chapoutier, la Bernardine, Châteauneuf-du-Pape Blanc, Rhône Valley, France*

or

### *Aged Lamb Rôti*

*with Crust of Truffles, Parmesan Potatoes and Au Jus  
1997 Hacienda Monasterio, Ribera del Duero, Spain*

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## *Dessert*

*A Sommelier's wine pairing is offered with each course for an additional cost of \$48*

*eighty-nine fifty*

*October 19, 2002*