

201

# *Chef's Tasting*

M E N U



THE RESTAURANT  
AT  
THE LITTLE NELL

CELEBRATING 20 YEARS  
OF FOOD AND WINE

GOAT CHEESE PANNA COTTA  
CHILLED WATERMELON COULIS

ALVEAR SHERRY - FINO EN RAMA  
MONTILLA MORILES 1998

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SEARED RED ABALONE  
CORN SPOON CAKES, OSETRA &  
SUMMER TRUFFLE BUTTER

HIEDLER GRÜNER VELTLINER  
« SPIEGEL »  
KAMPTAL, AUSTRIA 2000

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STEAK TARTARE  
COLORADO RANCH BEEF  
QUAIL EGG & KETJAP MANIS

JOSEF LEITZ RIESLING  
« RÜDESHEIMER DRACHENSTEIN »  
RHEINGAU 2001

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WOOD ROASTED CARIBOU  
CHIPOTLE- MAPLE GLAZE  
MORELS & SUGAR SNAP PEAS

FREDERIC MAGNIEN CHAMBOLLE-  
MUSIGNY « LES AMOUREUSES »  
BURGUNDY 1998

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PASSION FRUIT GLACE  
GRILLED BANANAS &  
CITRUS HONEY CONSOMMÉ

NIGL GRUNER VELTLINER T.B.A.  
KREMSTAL, 1998

\$ 90.00 PRIX FIXE  
\$ 130 WITH PAIRED WINES

ARTISAN WINES & VENEZUELAN  
CHOCOLATES

CAOBA 41% CACAO  
FIRM GANACHE CON LECHE  
MILK CHOCOLATE

BERNARD BOUTINET PINEAU  
DES CHARENTES  
N.V. FRANCE

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BUCARE 58.5% CACAO  
SOFT GANACHE EL REY AMARGO  
BITTERSWEET

LUSTAU MOSCATEL SUPERIOR  
"EMILIN"  
SOLERA RESERVA SHERRY  
SPAIN

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MIJAO 61% CACAO  
MOUSSE OF EL REY CHOCOLATE  
AMARGO, BITTERSWEET

VOLONTAT MAURY  
FRANCE 1990

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APAMATE 73.5% CACAO  
SHAVED EL REY AMARGO,  
EXTRA BITTERSWEET

DOMAINE DU MAS BLANC  
BANYULS, FRANCE 1981

\$ 14