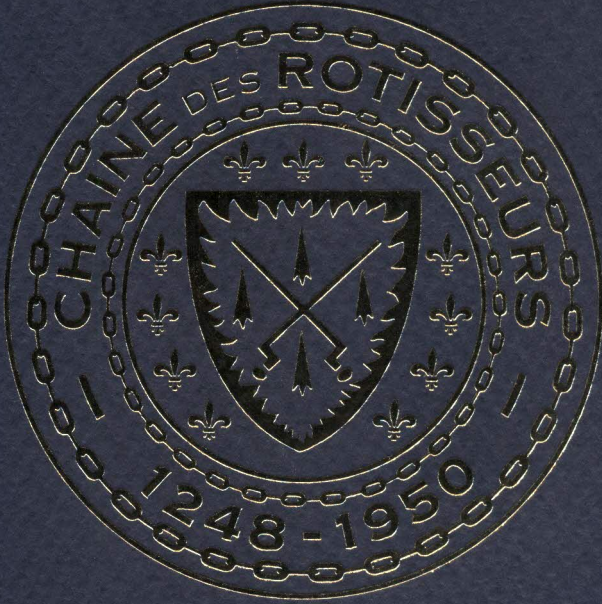


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Menu

The Fourth Story Restaurant and Bar

December 12, 2004

Passed Appetizers

Prosciutto wrapped gorgonzola figs

Pan seared crabcakes with cilantro lime tartar

Corn and red pepper fritters, herbed goat cheese dollop

Nicholas Feuillate Rose Brut

Premier Cru NV

Soup

Spiced butternut squash soup

Mann Alsace Grand Cru Riesling

Hengst Vineyard

First Course

Lobster Ravioli

2002 Moreau Les Clos Chablis

Grand Cru

Palate Cleanser

Cranberry zinfandel sorbet

Dinner

Prosciutto wrapped beef tenderloin, rosemary and port wine jus

Three potato gratin and vegetable garnish

Ruffino Ducale Oro

Chianti Classico Riserva

Salad

Spinach and roasted fall vegetable salad

Pomegranate vinaigrette

Dessert

Molten chocolate cake with vanilla bean ice cream

and Jim Beam caramel sauce

Branchetto D'Acqui

Piedmont

