Menu Degustation

Peekytoe Crab Salad
with Apple-Champagne Vinaigrette
2001 Morgadio, 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