Menu
The Fourth Story Restaurant and Bar
December 12, 2004

Passed Appetizers
Prosciutto wrapped gorgonzola figs
Pan seared crab cakes with cilantro lime tartar
Corn and red pepper fritters, herbed goat cheese dollop
Nicholas Fenilette 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
Branchedo Di'Acqui
Piedmont