

Taste of Aujourd'hui

Guinea Hen Mosaic

Morels, Haricot Vert Salad, Raisin-Pear Chutney
Gewürztraminer, Trimbach, Alsace, France, 2002

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*Hudson Valley **Foie Gras**

Fennel Confit, Blackberry Gastrique, Coffee Oil
Sauternes, Chateau le Mayne, Bordeaux, France, 2001

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*Seared **Sea Scallops**

Fava Bean Ragoût, Mushroom Gnocchi, Truffle Essence
Chardonnay, Trefethen, Napa, California, 2003

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*Grilled **Squab**

Potato Pavé, Glazed Beets, Cocoa Pistachios, Madeira Cream
Pinot Noir, Rex Hill, Willamette, Oregon, 2002

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Cheese Selection

Shiraz, Yering Station, Yarra Valley, Australia, 2001

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Valrhona **Chocolate** Soufflé

Grand Marnier Crème Anglaise
Brachetto "Bramusa", Beppe Marino, Piedmont, Italy, 2003

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|-------------------|-----|---|-------------------|-----|---|-------------------|-----|
| 4 course Menu     | 78  | ~ | 5 course Menu     | 88  | ~ | 6 course Menu     | 100 |
| With Wine Pairing | 115 |   | With Wine Pairing | 140 |   | With Wine Pairing | 160 |

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## ◇Vegetarian Delights

Seasonal Vegetable Trio

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Summer Soup

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Quinoa Pilaf

Chinese Cabbage, Fava Beans, Tomato Emulsion & Truffle Essence

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Essensia Poached Amber Plums

Lemon Flan and Candied Ginger Ice Cream

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