

Chef's Table

Smoked Duck Salad

with orange confit, baby lettuce, green asparagus
and zesty Cointreau dressing

accompanied with

Mer Soleil Chardonnay

Trio of Soups

duck and vegetable consommé, truffle scented
mushroom cream and sweet garden pea velouté

Pan-fried Scallops and Crab Cake

with lobster-flavored tartar sauce, cilantro oil
and balsamic drizzle

accompanied with

Belle Glos Pinot Noir

Grilled Beef Tenderloin

whipped potatoes, wilted spinach, tomato onion jam
and aged port wine veal reduction

accompanied with

Caymus Cabernet Sauvignon

Passion Fruit Crème Brûlée

crisp caramelized sugar tuille
and strawberry ice-wine jus

accompanied with

Errazuriz, Late Harvest Sauvignon Blanc