

SEPTEMBER 9TH, 2011

WELCOME FOODIES!

FIRST

SALAD OF BUTTER LETTUCE AND FINE HERBS

CREAMY MUSTARD VINAIGRETTE, COUNTRY CROUTONS, EASTER EGG RADISH

SUMMER TOMATO GAZPACHO

COUNTRY CROUTON, BASIL OIL

SECOND

GRILLED CARLTON FARMS PORK LOIN

BELUGA LENTILS, WHOLE GRAIN MUSTARD, JAZZ APPLES

ROASTED MAD HATCHER CHICKEN

TRUFFLED MAC 'N' CHEESE, THUMBELINA CARROTS, ONION JUS

DESSERT

OPERA TORTE

ESPRESSO CURD, ALMOND MILK ICE CREAM, CHOCOLATE

HAND CUT BEIGNETS

SALTED CARAMEL, MACALLAN 12 BUTTERSCOTCH

RN74 PARFAIT

PEACH, BLACKBERRY, SICILIAN PISTACHIO, FROZEN YOGURT

WINE PAIRNG \$18

DOMAINE TERREBRUNE ROSE, PROVENCE 2009

DOMAINE BERNIER CHARDONNAY LOIRE VALLEY 2009

BOEDECKER CELLARS 'ATHENA' PINOT NOIR, WILLAMETTE VALLEY 2007

*ALL DISHES TO BE SERVED ALTERNATING TO GUESTS