

BIG NIGHT

04.03.2008

chef: russell burton

PASSED

OYSTERS

citrus mignonette, fresh horseradish crème

WILD MUSHROOM STRUDEL

shitake, cremini, black truffle oil

CHATEAU DE LA ROCHE 2006 Sauvignon Blanc
Touraine, France

PLATED

WILD GREEN SALAD

point Reyes blue, citrus, meyer lemon vinaigrette

HUBER HUGO 2006 Grüner Veltliner, Austria

PAN SEARED HALIBUT

stringozzi orange pasta, fennel broth

CALLIA ALTA 2007 Shiraz Malbec, Argentina

RED WINE MARINATED LAMB

savory greens, bacon, roasted garlic, demi-glace

2005 THE PINES 1852 Big Red, Columbia Valley

DESSERT

SEMOLINA CAKE

caramelized pears, crème fraiche

RUDOLF MÜLLER 2006 Riesling Auslese, Germany