



Dinner Menu

Monday, June 15, 2009

Saffron Butter Poached Lobster

farro risotto, oyster fricasse

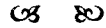
Estate Bottled Malivoire Chardonnay, '03



Brome Lake Duck Breast Two Ways

duck prosciutto & roast of duck breast

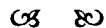
Angels Gate Gamay Noir, '07



Wild Boar Scaloppini

pan seared sweet breads

Strewn "Strewn 3", '99



Stone Fruit Pain Perdue

amarena cherry, basil infused mascarpone ice cream

Daniel Lenko Late Harvest Vidal, '03



Cheese Plate

st. agur & organic honey comb

port soaked white peach



Coffee, Decaf & Tea