



VEGETABLE TASTING MENU

Winter Vegetable Consomme with Sizzling Black Rice
2007 Nigl Gruner Veltliner, Senftenberger Piri, Austria



Grilled Treviso and King Trumpet Mushrooms with Old Balsamic,
Calenquet Olive Oil and Crispy Mushroom "Bacon"
2007 Chassagne-Montrachet, Olivier Leflaive



Yukon Gold Potato, Braised Swiss Chard and Wild Mushroom "Terrine"
2005 Pommard 1^{er} C^u Fremiers, Roux Père et Fils



Fiscalini Cheddar Souffle with Stinging Nettle Pesto
2007 Kanzler Pinot Noir, Sonoma Coast



Quatre Douceurs
Four sweet treats from the pastry kitchen

Vegetable Tasting Menu....75 Wine Pairings....62
To be served properly, tasting menus should be ordered for the entire table