

Chef's Easter Dégustation

Egg in a Nest

*Seared Ahi Tuna, Crisp Idaho Potato, Quail Egg,
Spring Green Salad Nicoise Style
Bordeaux Blanc Sec, Le G de Château Guiraud, 2009*

~

White Asparagus Purée

Country Smoked Ham, Long Stem Garlic, English Sweet Peas

~

Hand Rolled Fettuccine

*First Harvest Morels, Ramps, Shaved Asiago
Chateauneuf-du-Pape, Château Fortia, Rhone, 1998*

~

Roasted Lamb Rib-Eye

*Redefined Ratatouille, Chive Blossom Croquette,
Natural Lamb Jus
Cabernet Sauvignon, Character, Haras Estate, Chile, 2006*

~

Chocolate-Strawberry Duo

*Strawberry Rhubarb Parfait,
Valrhona Chocolate Tartlet, Chocolate Nib Mousse*

Prix Fixe \$100.

Prix Fixe w/ Wine \$125.

Chef de Latour

John Benjamin

Sommelier

Susanne Lerescu