



Tuesday February 21st , 2012 – 6:30 pm

Aperitif : Pinot Blanc

Green Tea Smoked Hama Hama Oysters, Blood Orange Mignonette,
Asian Pear, Shiso, Soy Pearls

Course 1: Riesling Classic & Riesling Cuvee Frederick Emile

Stonington Scallops, Crispy Sweetbreads, Sunchoke, Fennel

Course 2: Pinot Gris Reserve & Pinot Gris Reserve Personelle

Foie Gras au Torchon, Pickled Huckleberries, Serrano Gelee, Persimmon

Course 3: Gewurztraminer Classic

Curry of MarWin Farms Chicken Legs, Cracklin Pappadam

Dessert: Riesling VDT

Cato Corners Hooligan Cheese, Yuzu Caramel, Biscuit, Confit Pineapple

