



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

