

A Special Chef's Signature Menu
Featuring Lobster
Until February 12, 2012

Amuse-Bouche

Lobster Salad Served in a Crisp Cornet
and Lobster Bisque
Domaine Chandon Sparkling Rosé, California n/v

First Course

Lobster Ravioli
Hen of the Woods Mushrooms, Chive Beurre Blanc
Barton & Guestier Vouvray, Loire Valley, France 2009

Second Course

Lobster Thermidor
Cauliflower, Asparagus, Mornay Sauce
Chateau Ste. Michelle Riesling, Columbia Valley, Washington State 2010

Main Course

Surf & Turf
Petite Filet Mignon with a Maine Lobster Tail Half
Haricots Verts, Baby Beets, Truffled Mashed Potatoes
Allegrini Palazzo Della Torre, Baby Amarone, Verona, Italy 2007

Dessert

Chocolate Caramel Bread Pudding
Vanilla Ice Cream
Domaine de Valcros Banyuls, Hors d'Age, Languedoc-Roussillon, France n/v

Or

Chef's Assortment of Four Artisan Cheeses
Served with Toasted Fig Bread, Honey,
Candied Walnuts, Fig Jam and Fresh Fruit
Steltzner Claret, Cabernet Blend, Napa Valley 2009

\$65 per person

excluding tax and gratuity

Suggested Wine Pairings is \$25