

Sommelier's Tasting Menu Pairing

ENGLISH PEA AND PORCINI MUSHROOM ROTI

2002 *Dom. de la Bergerie, Les Pierres Girard*
Chenin Blanc
Anjou, France

FRICASSÉE OF SPRING ASPARAGUS & VEAL TONGUE

2006 *Henri Gouges*
Pinot Blanc
Burgundy, France

GRILLED MAINE LOBSTER

2002 *Domaine Larue, 1er Cru Sur le Sentier du Clou*
Pinot Noir
St. Aubin, France

PAN ROASTED ELYSIAN FIELDS FARM LAMB

2005 *Provenance, Rutherford*
Cabernet Sauvignon
Napa Valley, California

A SELECTION OF ARTISANAL CHEESES FROM OUR TROLLEY

A Trio of Micro Brews
Hofbräu München, Hefe Weizen
Gouden Carolus, Belgian Strong Ale
Old Rasputin, Russian Imperial Stout

CITYZEN PIÑA COLADA

Domaine Lacoste
Muscat du Lunel
Lunel, France

Sommelier's Vegetarian Tasting Menu Pairing

CARROT CAKE SALAD

2002 *Marc Brédif*
Chenin Blanc
Vouvray, France

CARAMELIZED ONION BALLOTINE

2007 *Domaine Weinbach, Cuvée Ste. Catherine*
Pinot Gris
Alsace, France

HEIRLOOM BEET NAVARIN

2004 *Château de Chorey, 1er Cru, Les Teurons*
Pinot Noir
Beaune, France

ASPARAGUS KOULIBIAC

2006 *Domaine Bizqueul, Walden*
Grenache/Syrah/Mourvedre
Côtes du Roussillon, France

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CARAMEL CRULLERS

1995 *Domaine Cazès, Ambré*
Grenache Blanc
Rivesaltes, France

Seventy-Five Dollars per Person