

THE DISCOVERY MENU

AMUSE BOUCHE

Lobster and Mascarpone Pancake with Baby Carrot Emulsion and Rock Chive Cress

Champagne Pommery Brut Rosé NV, Reims, France

Light bright pink with fruity mousse, this champagne has fresh blood orange and flowers on the nose. Subtle, light bodied red and berry flavors become sweeter with air, picking up dusty minerals on the back end. Finishing clean with very good persistence, this delicate champagne pairs perfectly with the lobster.

APPETIZER

Cream of Porcini with Sautéed Duck Foie Gras Bites and Croutons

Cervaro Castello della Sala Chardonnay, Umbria, Italy

The Cervaro della Sala is full flavored and well structured. The sweet notes of butter and hazelnut pleasantly complement the aromatic compound of the porcini cream sauce.

PASTA

Pumpkin Ravioli with Crushed Amaretto Biscotti

Novelty Hill Viognier, Columbia Valley, USA

Novelty Hill Viognier is very well established in terms of quality and its fruit forward nature. The well defined and surprisingly fruity texture makes a good pairing with the sweetness of the pumpkin and the crispness of the amaretto.

FISH

Bay Scallops and Jamón Ibérico "Pata Negra" over Tarbais Bean Cream

Valsanzo Vall Sanzo, Crianza, 2005, Ribera Del Duero, Spain

This freshly textured, grenache based wine has low alcohol and softer tannins that match the delicate flavors of the scallops as well as the bean cream and the jamón pata negra.

MAIN COURSE

72-Hour Slow Braised Short Rib with "Gnocchi au Jus"

Gordon Brothers Vineyards, Cabernet Sauvignon, 2006, Columbia Valley, Washington, USA

This cabernet sauvignon offers sufficient complexity and mature varietal aromas of blackberry, as well as a smooth velvety texture with moderate tannins and a lingering toasty finish to match the slow braised beef.

CHEESE

Selected Brie de Meaux on Raisin Toast and Quince Jelly

The Hess Collection "Allomi Vineyard" Cabernet Sauvignon, Napa Valley, USA

A dark garnet in the glass, this wine has hints of minerals in the mouth and powdery tannins that wrap around flavors of cassis, black cherry and tobacco. It is nicely balanced with good acidity, accompanying the brie and quince jelly with elegance.

DESSERT

Raspberry Caramelized Mille Feuille with Madagascan Vanilla Cream

Château la Varière, Les Melleresses, Bonnezeaux, Loire Valley, France

With a dense nose and huge concentration, very attractive flavors of honey, quince and apricot are pronounced, as is typical of the Loire Valley late harvest chenin blanc. Botrytis is not very evident, but the wine has an amazing power and sweetness with the acidity to balance the caramelized raspberry mille feuille.

Calisson de Provence

THE EXPLORATION MENU

AMUSE BOUCHE

Bay Scallops Seared on Hot Rock, Black Lava Salt and Rock Chive Cress

Prosecco di Valdobbiadene, Maschio dei Cavalieri, Veneto, Italy

Presenting delicate melon as well as mineral character on the nose, this stylish sparkling wine has hints of citrus and vanilla with a soft entry due to a trace of residual sugar. It is medium bodied with a touch of white pepper and a fresh finish, perfectly balancing the stone seared scallops and rock chive cress.

APPETIZER

Stuffed Brioche with Duck Foie Gras and Truffle Jelly

Château la Varière, Coteaux de l'Aubance, Loire River, France

While some are not as familiar with the chenin blanc grape, it is deeply appreciated by those who know its wine. The outstanding classic descriptors for the flavors of chenin blanc include peach, honey, lanolin, marzipan and quince jelly, all of which match perfectly with brioche and foie gras.

PASTA

Risotto Primavera with Scamorza di Bufala

Kolbenhof Gewurztraminer, Hofstatter, Alto Adige, Italy

Heavy on pear and citrus, the vibrant fruit and well balanced acidity of this wine make an elegant match with the sophisticated primavera risotto and the scamorza di bufala.

FISH

Grilled Turban of Wild Salmon and Turbot with Seaweed Vegetable Casserole

Nautica Murrieta's Well Chardonnay, California, USA

Notes of honeysuckle, butterscotch and melon can be found on the nose. On the palate, this wine delivers ripe melon and vanilla with well integrated oak. A rich mouth feel with medium acidity and a long, mellow finish make a fine pairing with both the delicate turbot and the richer salmon.

MAIN COURSE

Chateaubriand with Bordelaise Sauce and Pommes Châteaux

Château Bouscalt Grand Cru, Pessac-Léognan, Bordeaux, France

Château Bouscalt is an extraordinarily broad, rich, full bodied effort boasting huge aromas of scorched earth, plum sauce, sweet cherries and black currants, plus a hint of toasty oak. It is always a model of elegance and symmetry, partnering well with the bordelaise sauce.

CHEESE

Napoleon of Poached Williams Pear and Melted Gorgonzola

Fonseca Porto, Late Bottled Vintage, Oporto, Portugal

In this Fonseca port, voluptuous concentrated wine marries velvety blackstrap fruit and spice with a ripe tannic underpinning. The finish is lavishly persistent in this beautifully balanced port that has an alluring feminine complexity created by the perfect touch of acidity. It is an excellent match for Williams pear and gorgonzola.

DESSERT

"Gold Bullion" of Valrhona Jivara Chocolate Mousse

Alfredo Prunotto Moscato d'Asti, Piedmont, Italy

This wine exhibits a straw color, medium to large bubbles, and an exotic, fruity nose with muscat spice and some citrus. Its simple, refreshing style conveys sweet fruit in the mouth and a fine acidic structure in the back with lemony notes and good length. Moscato d'Asti served with the exotic fruit compote of the chocolate bullion is a sumptuous match.

Calisson de Provence