

Freshly Baked Bread served with Buttermilk Butter

EGG CAVIAR

Warm Scrambled Organic Eggs, Vodka Crème Fraiche, Ocietra Caviar

DOMAINE CHANDON 'BY THE BAY' RESERVE BLANC DE BLANCS BRUT

ROASTED MAINE SCALLOPS

Cauliflower Cous Cous, Golden Raisins, Caper Bur noisette

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QUAIL PITHIVIER

Spinach and Quail Pithivier, Waldorf Salad, Sauce Diablo

ELOUAN, PINOT NOIR, OREGON

ROSE VEAL

Sunchokes, Parmigiana, Nasturtium, Pastrami Sauce

CAYMUS "THE WALKING FOOL", RED WINE BLEND, SUISUN VALLEY CALIFORNIA

BRILLIANT SAVARIN

Truffle, Fresh Honeycomb from our Garden, Beet Cake

OREMUS "MANDOLAS", TOKAJI, HUNGARY

BAKED ALASKA

Passion Fruit Baked Alaska, Coconut Dacquoise, Vanilla Parfait

Assorted Herbal Teas and Coffee included