



## **Menu**

Thursday, February 27<sup>th</sup>, 2014

### **Amuse Bouches**

Prosciutto & Melon "Arancini"

*Stellina di Notte Prosecco 2009, Veneto-Italia*

### **First Course**

Soupe de Homard alla Asiatique

Lemon Grass, Kaffir Lime, Takuan, Coconut and Thai Chilies

*Chandon Riche Extra Dry NV, Napa Valley*

### **Second Course**

Pan-roasted Maine Diver Scallops and Champagne–braised Pennsylvania Hills Veal Cheeks  
Holland Leeks, Salsifis and Pousse Pierrewith a Natural Veal Jus and  
Champagne Butter Emulsion

*Moët & Chandon Impérial Brut, NV*

### **Intermezzo**

### **Main Course**

Fennel Pollen-dusted Turbot Fillet a là Trufée

Fondue of Wild Mushrooms, Tiny Turnips and White Asparagus, with Truffle Accents

*Krug Grande Cuvee\**

### **Dessert**

Plant City Strawberry Creation

*Chandon Etoile Rose*

*\$165.00 per person, (inclusive of gratuity) plus tax.*

**Menu subject to change.**