



Presents

# *An Evening of Love and Indulgence*

## To Start

For two

**Artisanal domestic and imported cheeses**  
accompanied by dried fruit and seasonal roasted nuts.

Mont Marcal, Brut Reserva Cava, 2008

## Second Course

**Creamy Maine lobster and caramelized fennel bisque**  
topped with cognac and Sicilian lemon olive oil poached lobster relish

The Terraces at Quarry Vineyards, Chenin Blanc Napa Valley, 2011

## Third Course

**A bed of grilled sweet gem lettuce**  
with shaved imported prosciutto and fresh honey-roasted pears,  
garnished with roasted beet hay and a drizzle of pomegranate vinaigrette

Zum, Mosel Reisling Mosel, 2010

## Fourth Course

**Zucchini-wrapped seared Gulf grouper**  
finished with a lemon and saffron velouté served atop a lump crab and  
bruschetta risotto cake with roasted leek-wrapped asparagus  
and red pepper batonnet bundles

Mattera Family Vineyards, Chardonnay Napa Valley, 2011

-or-

**Hand-cut tournedos of grilled beef tenderloin**  
with a medley of forest mushrooms and Madeira demi-glace, paired with herbs  
de Provence and beurre noisette (brown butter) seared fresh Gulf scallops  
nested on a bed of braised leeks and radicchio. This will be served with a fresh  
purple potato purée with an essence of white truffle, roasted leek-wrapped  
asparagus and red pepper batonnet bundles

Feraud-Brunel, Cotes-du-Rhone Villages Rhone, 2010

## To Finish

For two

A trio of desserts; fresh strawberries filled with strawberry and white chocolate  
“caviar” pearls, handmade sinful dark chocolate strawberry truffles and  
fresh strawberry coulis over vanilla genoise (Italian sponge cake)  
with sweet whipped cream cheese

Chocolate Box, Strawberry Chocolate Sparkling Shiraz Barossa Valley, 2008