



Chefs Tasting Menu

Three-courses including appetizer, entrée, dessert
Without wine pairings \$48 — with wine pairings \$65

FIRST COURSE

Crispy Sweetbreads

pear-citrus purée, blue moon froth, candied orange zest
Sauvignon Blanc, Villa Maria Private Bin, Marlborough, New Zealand, 2008

SECOND COURSE

Duck Fat Roasted Breast of Pheasant

herb and goat cheese scented wheat berries, lingonberry emulsion
Bourgogne, Roux Pere & Fils, Cote d'Or, France 2008

THIRD COURSE

Dark Chocolate Cherry Mousse Pyramid

dark chocolate mousse with griotts cherries
with chocolate cake

Muscat de Beaumes de Venise

— Also Available —

Six-Course

Blind Chefs Tasting Menu

Without wine pairings \$90 — with wine pairings \$125

Green Room Executive Chef
Keith Miller, CEC

Green Room Executive Sous Chef
David Lattomus, CCC