

Réception :
Champagne Roederer Blanc de Blanc 2002
Assortiment of Osetra Caviar
- Topaz Baer Italian
- Pure Gold Caspian Israel
- Fire Opal Wild Caspian

Eggplant in Crispy Cone with Duck Prosciutto
Champagne Roederer Blanc de Blanc 2002

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Black Truffle Scrambled Egg
Riesling, Le Dragon, Josmeyer, 2005

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Maine Lobster Bisque "My Way"
Crème Cappuccino
Riesling, Le Dragon, Josmeyer, 2005

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Home made Foie Gras Terrine, Tropical Fruit Chutney and Warm Brioche Toast
Chateau Ht Maine, Sauternes, 2005

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Smoked Balick Salmon with Marinated Potato and Lemon Cream
Sancerre, La Crêlé, Domaine Thomas & Fils, 2007

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Ahi Tuna Napoleon, Hawaiian Hearts of Palme and Indian Curry Vinaigrette
Pinot Gris, Domaine Ehrhart, 2005

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Wild Striped Bass Tartar, Langoustine Beignet, Basil Oil Vinaigrette
Châteauneuf-du-Pape, Les Cailloux, Brunel, 2007

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Maine Lobster Ravioli fresh Coriander, Baby Bok Choy
Tomato and Langoustine Bouillon
Vallegarca, Viognier, Cortin Seleccion, Spain, 2005

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Roasted Méditerranéan Wild Turbot Filet, Baby Artichoke and Caper Sauce
Vallegarca, Viognier, Cortin Seleccion, Spain, 2005

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Monk Fish Cheeks "Meurette Style" Baby Vegetables
Crushed Fingerling Potatoes
Beaune Bressandes, 1er Cru, Albert Morot, 2004

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Seared A5 Kobe Strip Loin, Oriental Sauce and Petite Greens
Château Lascombes, Grand Cru Classé, Margaux, 2002

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Roasted Lamb river view Tenderloin with Wild Mushroom
Gigondas, Domaine Santa Duc, 2004

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Artisanal Cheese Selections
Vin de Pays des Côtes Catalanes, Domaine de la Pertuisane, 2004

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Fresh Berry infusion with Basil Lime Sorbet

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Wedding Cake
Vidal, Ice Wine

Chef Philippe Ruiz