

Summer Menu Week of August 18th, 2008

Ocean Trout 'Pastrami'

Shaved radishes, fennel, tiny red daikon leaves, lemons, fine olive oil and sea salt.

2006 PINOT BLANC PAUL ZINCK (ALSACE, FRANCE)



Lobster Salad

Organic beets, sweet corn, cherry tomatoes and double smoked bacon. Avocado mayonnaise.

2005 CHARDONNAY TETE DE CUVEÉE HIDDEN BENCH (NIAGARA, ONTARIO)



Grilled Sea Bream

Ratatouille, new potatoes with pesto, fennel and arugula. Raw tomato butter sauce.

2007 TAVEL ROSÉ CHÂTEAU DAQUERIA (RHÔNE, FRANCE)



Grilled Kerr Farm Filet Mignon

Whipped potatoes, French green beans and shallots. Sauce Bordelaise.

2005 VDP DES PYRÉNÉES ORIENTALES PETAILLAT DOMAINE JOREL

(LANGUEDOC, FRANCE)



Baked Doughnut

Vanilla poached apricots, white chocolate and amaretto ice cream.

NV FINE OLD RUTHERGLEN TOKAY BULLER (VICTORIA, AUSTRALIA)

MENU PRICE \$78

WINE PAIRINGS \$44