

Winter Restaurant Week 2007
THE BLUE ROOM

1st

SALMON RILLETES
with roasted beet relish & dill creme fraiche
brut rosé, gruet, nv (albequerque)

02

ROASTED ARTICHOKEs
with ricotta over tomato & caper gravy
touraine, domaine de l'aumonier, 2004 (loire)

2nd

PISTACHIO ENCRUSTED MAHI MAHI
with sesame potato cake & chili coconut sauce
riesling, weingut karlsmuhle, 2003 (mosel-saar-ruwer)

02

WOOD-ROASTED PORK LOIN
with wild rice & cranberry~apple chutney
colline novaresi, le plane, "la maggiorina" 2004 (lombardy)

3rd

ROASTED PEAR
with caramel & mascarpone

02

LEMON BUTTERMILK POUNCAKE
with lemon curd & blueberry coulis

THREE COURSES \$33.07
+ WINE PAIRINGS \$48.07