

Appetizer

Baby Octopus Napa Cabbage Spring Roll
Served with Ponzu dipping sauce

Beef Tenderloin Wild Mushroom Cigar

Jed Steele Shooting Star Black Bubbles
100% Syrah

First Course

Swordfish Mignon
Pan seared and Zucchini wrapped served with Sweet Raisins, Olive, Caper, PineNut
Relish

2006 Tir na N'og "Old Vines" Grenache
2007 Atteca Armas Grenache

Second Course

Stuffed Ostrich Filet
Stuffed with Walnuts and Gorgonzola Cheese, served aiguillette on braised Belgium
Endive with a Cranberry Port Wine Reduction

2008 La Rosine Syrah
1999 D'arenberg "Dead Arm" Shiraz

Third Course

Herb Peppercorn Crusted Veal Rack
On Sweet Potato Onion Galette, served with Baby Corn and Rainbow Carrot Bundle on a
pool of Red Wine Veal Demi Glaze

2003 Vieux Telegraphe Chateauneuf-du-Pape
"La Crau"

Dessert Course

Chocolate Raspberry Duet Almond Striped Cake
with a filling of Dark Chocolate Mousse, Raspberry Marmalade and Chocolate
Decadence, served with macerated Fresh Berries
2008 Domaine de Paulilles, Banyuls Rimage