

Reception

Champagne  
al fresco

Hors d'Oeuvres

Dinner

Grgich Hills Chardonnay, '87  
Napa Valley

Salpicon of Foie Gras and  
Pear with Wild Mushrooms over  
Pastry, Sherry Thyme Sauce

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Inocente  
Marcharnudo Fino

Chicken Consommé with Mango  
and Crab Quenelles

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Kendall-Jackson Chardonnay, '87

Grilled Lobster Sausage with  
Marinated Jicama and  
Vanilla Bean Butter Sauce

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Campari Grapefruit Sorbet

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Beringer, Cabernet Sauvignon, '85  
Napa Valley

Grilled Veal Medallions on  
Herbal Polenta Croutons with  
Roasted Tomato Coulis and  
Green Asparagus

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William Hill, Cabernet  
Sauvignon, '86  
Napa Valley

Mixed Mesculum Greens with  
Pueblo Suncorn and  
Herbal Balsamic Vinaigrette  
Taupinere, Laura Chanel,  
Santa Rosa (Cal), Camembert,  
Craigston, Wenham (Mass.)

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Chateau la Brie, '86  
Monbazillac

Milk Chocolate Almonds Terrine  
with Mocha Sabayon

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Coffee

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Cigars

Hosts: Carl Melzer  
Mitchel Lundeen

Chef: Lisa Pethybridge  
Maitre d': Mark Sterling