



Chef's Table
Friday - October 29, 2010

Appetizer

Crab Wonton Chesapeake
Lobster-Lemon-grass Consommé
Wine Pairing

Salad

Organic Bibb Salad
Vegetable Seviche, Black Beans and Spanish Olive Oil
Wine Pairing

Entree

Choice of One

Hoisin Barbecue Duck Breast
Grilled Vegetable Spring Roll, Green Tea Red Rice
Miso-Mustard Broth
Wine Pairing

Spinach and Feta Stuffed Grouper Piallard
Saffron Rice, Black Mussel Nage
Wine Pairing

Dessert

Macerated Seasonal Berry Trio Tart Sabayon Glacé
Wine Pairing