



Friday – July 9, 2010

Chateau Morrisette

Soup

White Asparagus “Vichyssoise”
Potato Croustade, Chive, Truffle Oil
Vidal Blanc

Salad

Jardinière Salad
Pickled Grape Tomatoes, Salt Stick, Aged Sherry Vinaigrette
Angel

Entrees

Choice of One

Orange Glazed Breast of Goose & Herb Braised Leg
Potato Gratin, Bundled Vegetables, Grand Marnier Demi
Merlot

Crab Stuffed King Prawns
Porcini Pappardelle Pasta, Basil Aglio e olio
Chardonnay

Dessert

Chocolate Soufflé
Raspberry Coulis, White Chocolate Shavings
Blackberry Wine