

Sunday June 1st, 2008

Special Seven-Course Prix Fixe Dinner
with wine pairing for each course

Served from 3:30pm
Last Seating at 6:30pm

Courses

Wine Pairing

Shrimp Cocktail

Bouvet Champagne

One Dozen Escargot

Lucien Albrecht Pinot Gris

Veal Ragout over Pasta or Wild Rice

Les Jamelles Dry Rose

Lobster Crepe

Caves du Pieure Sancerre

Boneless Roasted Duck with port
and cherries

Chenas Beaujolais

Roasted Rack of Lamb w/ honey-
mustard breadcrumb crust

Ed Meades Red Zinfandel

Chocolate Mousse

Port or Sambuca

Filet Mignon with béarnaise, Steak Au Poivre, Pan-seared Sea Scallops, or
Bouillabaisse or Fruit Tart can be substituted for any course.

\$65 per person

Please call for Reservations – 212.302.7500