## SOUP

## Lobster Bisque with Shrimp Puff

## or

## Cream of Asparagus with Roasted Tomato Crostini

## SALAD

## Mix Greens Salad with roasted pine nuts, poached pear, cherry tomatoes and fried brie cheese sprinkled with raspberry champagne vinegar

## FIRST COURSE

## Savor Trio – American Sturgeon Caviar, Smoked Salmon and Smoked Chilean Sea Bass Served with Crème Fraiche and Traditional Condiments on Silver Dollar Pancakes

## SECOND COURSE

## Pan Seared Sonoma Valley Foie Gras. Pinot Noir Glaze, Grilled Peach on French Brioche

## THIRD COURSE

## Dungeness Crab Cake with Fresh Mango Salsa, Avocado Aioli

## FOURTH COURSE

## Filet Mignon Beef Stroganoff with Porcini Mushroom Soft Polenta

## MAIN CORSE

## Rack of Lamb with Au Gratin Potatoes, Grilled Young Asparagus and Rosemary Cabernet Reduction

## Or

## King Salmon Filet with Dungeness Crab Crust, Shallots, Beurre Blanc and Lobster Mashed Potatoes.

## DESSERT

## Fandorin Sampler – Tiramisu, French Napolen and Fresh Berry Sabayon

## Choice of Coffee or Tea

**COMPLIMENTARY BOTTLE OF CHAMPAGNE AT EACH TABLE**