

Course 1

Pan Seared Foie Gras

Brioche French Toast, Blackberry Gastrique, Crème Fraiche

1998 Chateau D'Yquem

Course 2

Wild Baby Arugula, Blistered Cherry Tomatoes, Toasted Pine Nuts, Crispy Benton's
Country Ham, TN Goat Cheese, Truffle Vinaigrette

2008 Chateau Beaucastel Chateauneuf du Pape

Course 3

Butter Poached Lobster, Osetra Caviar, Citrus Beurre Blanc, Gaufrette

2009 Domaine Debray Mercurey 1er Cru Sazenay

Course 4

Herb Crusted Colorado Lamb Rack, Sweet Potato Turnip Gratin, Parsnip Puree,
Peppercorn Demi-Glace, Crispy Leeks

2005 Chateau Pontet Fumet

Course 5

Chocolate Torte, Hazelnut Crust, Chantilly Crème, Black Pepper Caramel

NV Billecart Salmon Brut Reserve