

**Greeting Wines**

*Domaine Rosier Brut, Blanquette di Limoux  
'08 Chateau Baratet, Bordeaux*

**Lobster Strudel**

with champagne beurre blanc  
*'07 Bourgogne Vezelay, Domaine de la Cadette*

**Batinee of Foie Gras in Brioche**

with roasted quail breast  
*Pierre Peters, Blanc de Blancs, Brut Champagne*

**Guinea Hen Consomme**

medley of parisienne vegetables  
served encroute  
*'08 Tavel Rose, Chateau de Trinquerevel*

**Owner: Sandy Pitz**

**Chef/Owner: Reimund Pitz**

**Sommelier: Peter Burke**

**Assorted Wild Greens**

**in a Parmigiano-Reggiano Basket**

with 50 year old Balsamic Vinaigrette  
*'07 Bourgogne Passetoutgrain,  
Robert Chevillon*

**Herb Crusted Filet of Veal and Boeuf**

**Mushroom Sausage**

medley of fresh vegetables,  
parsnip and sweet potato pie  
oxtail truffle sauce  
*'05 Nuit-St-George Premier Cru "Chaignots", Robert  
Chevillon*

**Gruyere Cheese Souffle**

*'07 Domaine Weinbach "Cuvee Theo",  
Gewurztraminer, Alsace*

**Symphony of Dessert**

*'02 "Helyos" Banyuls*