

L'ESPALIER

CHRISTMAS EVE 2009

CAVIAR

SERVED WITH TRADITIONAL ACCOMPANIMENTS AND
BRIOCHE TOAST POINTS:

American Caviar. Ounce, \$60; half ounce, \$30

Farmed Italian Osetra. Ounce, \$175; half ounce, \$90

Farmed French Osetra. Ounce, \$190; half ounce, \$95

Farmed German Osetra. Ounce, \$240; half ounce, \$120

PRIX FIXE: 115 PER PERSON - VINTNER'S TASTING ADDITIONAL

AMUSE BOUCHE

Maine shrimp and scallop chartreuse with farmed French caviar
and lemon, fennel emulsion

FIRST COURSE

2005 CHÂTEAU DE PULIGNY-MONTRACHET, SAINT-ROMAIN, BURGUNDY

Butter-poached Maine lobster with scallion and teriyaki
barbequed enoki mushrooms; lobster jus

Assiette of roasted beets with warm Vermont goat cheese, arugula
and Maudite ale foam

Roasted Hudson Valley foie gras with onion and cherry tart;
Concord grape jus* (add 10)

Curried celery root soup with Honeycrisp apples and seared trout;
grilled cheese sandwich

SECOND COURSE

1997 KALIN CELLARS, "CUVÉE DD", PINOT NOIR, SONOMA

Pomegranate molasses-glazed Hawaiian escolar with pumpkin
agnolotti, toasted almonds and Brussels sprout salad

THIRD COURSE

2000 CHÂTEAU GRUAUD-LAROSE, SAINT JULIEN, BORDEAUX

Herb-crusted loin of Colorado lamb with brown butter gnocchi
and parsnip purée; pineapple sage jus*

Milk fed organic pig with parsnip and apple tarte tatin; bittersweet
chocolate Satsuma sauce*

Painted Hills beef tenderloin with fried maitake mushrooms,
braised beef cheeks and stir-fried bok choy*

GRAND FROMAGE

1995 WARRE'S LATE BOTTLED VINTAGE PORT, OPORTO, PORTUGAL

GRAND CHOCOLATE TASTING

2006 BANFI, "ROSA REGALE", BRACHETTO D'ACQUI, ITALY

COFFEE & TEAS, PETITS FOURS

VEGETARIAN CHRISTMAS EVE 2009

AMUSE BOUCHE

Truffled potato croquant with leek and spinach purée

FIRST COURSE

1995 WEINS-PRÜM, "GRAACHER HIMMELREICH", RIESLING,
MOSEL-SAAR-RUWER

Assiette of roasted beets with warm Vermont goat cheese, arugula
and Maudite ale foam

Curried celery root soup with Honeycrisp apples and grilled cheese
sandwich

SECOND COURSE

1997 KALIN CELLARS, "CUVÉE DD", PINOT NOIR, SONOMA

Sugar pumpkin agnolotti with toasted almonds and Brussels sprout
salad

THIRD COURSE

1996 GUIGAL, "CHÂTEAU D'AMPUIS", CÔTE-RÔTIE, RHÔNE

Spanish black truffled macaroni and cheese with roasted cèpe
ragout

GRAND FROMAGE

1995 WARRE'S LATE BOTTLED VINTAGE PORT, OPORTO, PORTUGAL

GRAND CHOCOLATE TASTING

2006 BANFI, "ROSA REGALE", BRACHETTO D'ACQUI, ITALY

COFFEE & TEAS, PETITS FOURS

*MENUS SUBJECT TO CHANGE.

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