

L'ESPALIER

HAPPY NEW YEAR 2010

CAVIAR

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

ONE HUNDRED NINETY FIVE DOLLARS
VINTNER'S PAIRING: NINETY-FIVE DOLLARS

HORS D'OEUVRE

DUVAL-LEROY, "CUVÉE PARIS", BRUT, CHAMPAGNE

AMUSE BOUCHE

Maine shrimp and uni mousseline with pink grapefruit emulsion and Italian Osetra caviar

FIRST COURSE

2007 ABBAZIA DI NOVACELLA, KERNER, ALTO ADIGE, ITALY
Butter poached Maine lobster with Chantenay carrot purée, risotto cake and German Osetra caviar

Salad of endive and young greens with cider poached apple and Somerset cheddar tart

Seared foie gras with whole-wheat waffle and citrus quark; blood orange and Armagnac flambée

Cauliflower and leek soup with Pecorino Toscano, smoked sturgeon and Umbrian white truffles

SECOND COURSE

2007 DELILLE CELLARS, "DOYENNE", ROUSSANNE, COLUMBIA VALLEY, WASHINGTON
Potato crusted escolar with split pea purée, king crab and fresh hearts of palm; French Osetra caviar *

THIRD COURSE

2000 GUIGAL, "BRUNE ET BLONDE", CÔTE-RÔTIE, RHONE
Milk fed organic pig with grilled pineapple, sugar pumpkin and macadamia nuts; coconut red Thai curry *

Grilled venison saddle with escargot de Bourgogne, white eye beans and mustard spätzle; cocoa satsuma sauce *

Painted Hills Farm beef tenderloin with foie gras potato gnocchi and spinach; Madeira truffle sauce *

GRAND FROMAGE

2005 CHÂTEAU DE LA COUR D'ARGENT, BORDEAUX

INTERMEZZO

Meyer lemon sorbet with orange foam

GRAND DESSERT TASTING

2007 BANFI, "ROSA REGALE", BRACHETTO D'ACQUI, ITALY

COFFEE & TEAS, PETITS FOURS

NEW YEAR'S VEGETARIAN TASTING

HORS D'OEUVRE

DUVAL-LEROY, "CUVÉE PARIS", BRUT, CHAMPAGNE

AMUSE BOUCHE

Truffled potato croquette with leek purée and Parmesan crisp

FIRST COURSE

2007 ABBAZIA DI NOVACELLA, KERNER, ALTO ADIGE, ITALY
Salad of endive and young greens with cider poached apple and Somerset cheddar tart

Cauliflower and leek soup with Pecorino Toscano and Umbrian white truffles

SECOND COURSE

2007 DE LILLE CELLARS, "DOYENNE", ROUSSANNE, COLUMBIA VALLEY, WA
Ben's wild mushroom risotto with baby carrots, parsnip consommé and winter black truffles

MAIN COURSE

2000 GUIGAL, "BRUNE ET BLONDE", CÔTE-RÔTIE, RHONE
Sugar pumpkin raviolis with grilled pineapple and macadamia nuts; coconut red Thai curry *

GRAND FROMAGE

2005 CHÂTEAU DE LA COUR D'ARGENT, BORDEAUX

INTERMEZZO

Meyer lemon sorbet with orange foam

GRAND DESSERT TASTING

2007 BANFI, "ROSA REGALE", BRACHETTO D'ACQUI, ITALY

COFFEE & TEAS, PETITS FOURS

*MENUS SUBJECT TO CHANGE.

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