



# Taste of East and West

## Six Course Tasting Menu

### Chef Choice Amuse

\*\*\*\*\*

### Yellow Fin Tuna

Seared | Shichimi Spiced | Pickled Cabbage | Horseradish | Dashi  
*Gassier's Loubiero Cuvee | Rhone | France*

\*\*\*\*\*

### Lobster Ravioli™

Boursin Cheese | Truffle Oil | Pumpkin Chorizo Sauce  
*Chablis Chardonnay | William Fevre | Burgundy | France*

\*\*\*\*\*

### Diver Scallops

Clay Oven Roasted | Grilled Mango Slaw | Tomato Chutney | Chilly Mandarin Drizzle  
*Kung Fu Girl Riesling | Charles Smith Winery & Vintners | Washington State*

\*\*\*\*\*

### Chef Choice Intermezzo

\*\*\*\*\*

### Grouper

Kalaspice | Seared | Mushroom Risotto | Truffle Corn Sauce  
*Ruffino Lumina | Pinot Grigio | Venice | Italy*

Or

### Beef

Seared Beef Tenderloin | Blue Cheese Stuffed Potato Cake | Porcini Jus  
*St. Jean Merlot | Sonoma Coast | California*

\*\*\*\*\*

### Petit Antoine

Asian Pear Compote | Mandarin Caramel Sauce  
*2005 Ferreira Ruby Port Wine*

Prix Fixe Menu 6 course CI\$ 95

Prix Fixe Menu Including 6 Course Wine Pairing CI \$ 160