

April 26-27, 2010

Hors d'oeuvres :

“Something in a sake cup”

Seared Foie Gras, Red Onion-Port Marmalade

1st Course:

“Bacon and Eggs”

Niman Ranch Chipotle Bacon, Scrambled Duck Egg,
Black Truffle

2nd Course:

Pan Seared Diver Scallops

Roasted Cauliflower-Spring Leek Risotto

3rd Course:

Ginger Seared Duck Breast

Coconut Sweet Potato Dumplings,
Crisp Snow Pea Slaw

4th Course:

Purple Haze Goat Cheese Tart

Port-Berry Soup

48 nights