



*Private Dinner  
May*

**Crab & Avocado Toasts**

*Chateau Lamonthe de Haux Bordeaux Blanc*

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**Roasted Prawns w/ Fennel Vinaigrette**

*2007 Spreitzer Oestricher Lenchen Riesling Erstes Gewachs*

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**Creamy Spring Onion Soup**

*2004 Walter Hansell Chardonnay*

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**Spiced Molasses Duck Breast Salad**

*1996 Louis Jadot "Le Chambertin" Grand Cru  
Radio-Coteau La Neblina Pinot Noir*

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**Slow Braised Shoulder of Lamb w/ Almond-Mint Pesto & Potato Puree**

*2006 Viader Petite Verdot & 2005 St. Cosme Chateauneuf du Pape*

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**White Chocolate Citrus Parfait**

*Sticky-Late Harvest Blend*

*1998 Rex Hill Pinot Noir Jacob Hart Vineyard*