

## **Aperitif**

"The Strand"  
St. Germain Elderflower Liqueur, Sparkling Wine

**\$15.00**



## **Wine Pairing**

### First Course

Pinot Gris, Dom. Emile Beyer, Alsace 2009



### Entrée – choice of

Pinot Noir, Sanford, Sta. Barbara 2009

~or~

Cabernet Blend, Ferrari-Carano *Tresor*, Sonoma 2010



### Dessert

Sherry P.X. Dios Baco

**\$29.00**

## First Course

Market Greens, Avocado, Sunflower Seeds,  
Sherry Walnut Vinaigrette

~or~

Creamy French Onion Soup



## Entrée

\*Sautéed Wild Salmon, Quinoa, Green Beans, Tomato,  
First Pressed Olive Oil

~or~

\*Broiled Prime Filet Mignon, Bordelaise Sauce,  
Potato Gratin, Sautéed Seasonal Vegetables

~or~

Free Range Roasted Chicken,  
Artichokes Two Ways, Petits Pois, Jus de Poulet

~or~

Baked Herbed Crêpes, Artichoke,  
Slow Roasted Tomato Coulis, Basil Pistou



## Dessert

Eiffel Tower Classic Crème Brulée

~or~

Chocolate Hazelnut Cake à la Parisienne