

Chef Wayne Martin
presents a dinner at

crave



RECEPTION

Chef's Selection of Hors d'Oeuvres

2002 Marques de Gelida Cava Brut Exclusive Reserva

MENU

Halibut Carpaccio with Organic Herb Salad,
Citrus Parsley Juice

2004 De Wetshof Estate Sauvignon Blanc, Robertson

Seared Baja Scallops, Shaved Fennel and Crab,
Artichoke Voloute

2006 Mission Hill Family Estate Reserve Pinot Gris

Pan Roasted Pheasant Breast, Puy Lentil and
Cipollini Onion Ragout, Crisp Sage

1995 Château Thieuley, Bordeaux

Beef Daube, Pancetta, Stilton

1998 Ballantine Cellars Zinfandel, Napa Valley

Roasted Rack of Lamb, Chantrelle and Barley Risotto,
Parsnips, Natural Reduction

2001 Rosemount Estate Shiraz

Vanilla Panna Cotta, Vanilla Poached Peaches

Carlo Pellegrino Passito di Pantelleria

Coffe or Tea

September 24, 2007