



CHRISTMAS DINNER

RECEPTION

Chef's Canapés

Montaudon Champagne Brut

DINNER

Chai Scented Sunchoke Soup

Browned Butter Hazelnuts, Masala Raisins

2005 Condrieu, Georges Vernay

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Sake Kasu Sablefish

Gingered Tomatoes, Miso Sauce

2005 Chablis 1er Cru, Vaillons, Cuvée Guy Moreau, Christian Moreau

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Hoisin Glazed Duck Breast

Pickled Shimiji Mushrooms, Apricot and Ginger Emulsion

2004 Pinot Noir, Panther Creek

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Soy Braised Beef Shortrib

Sweet Potato and Green Apple Pavé

"nuac mam" Jus

1990 Cabernet Sauvignon Don Melchor Reserve, Concha y Toro

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Silken Dark Chocolate Tart

Coconut Sorbet, Passionfruit Coulis

1927 Solera Pedro Ximénez, Alvear

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Coffee or tea