

Kevin and Simon

Dinner menu

Leek and Asparagus Risotto with Shrimp

*arborio rice, asparagus, garlic, herbs,
lemon oil, Grana cheese crisp*

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Poached Bosc Pear Salad

*poached pear on endive, frisée, mesclun greens,
blue cheese crumbles, Champagne vinaigrette*

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Choice of

Seared Striped Bass

*nest of julienne vegetables, fingerling potatoes, zucchini,
squash, leeks, haricots verts, red and yellow peppers,
carrots, tourned potatoes, pinot-blanc broth*

- or -

Mustard Rubbed Rack of Lamb

*Gouda gratin potatoes, glazed baby carrots,
haricots verts, roasted garlic rosemary sauce,
mint-laced fig chutney*

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Tropical fruit sorbet

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*Roederer Estate Brut, NV,
Anderson Valley, California*

*Navarro Première Reserve Chardonnay, 2007
Anderson Valley, California*

*Ex Libris Cabernet Sauvignon, 2006
Columbia Valley, Washington*