

Welcome
Sample Menu – Queen Victoria’s Room

Amuse-Bouche
Soft-poached Quail Egg with Galilee Caviar
Chicken Liver Terrine
Cauliflower Panna Cotta
Porcini Mushroom Cappuccino
Piper Heidsieck Cuvée 1785 NV Brut

Maine Lobster with Herb Aioli and Miniature Greens
Michel Redde “Les Tuilières” Sancerre, Loire 2010

Cold “Smoked” Niman Ranch Lamb with Fuji Apple and Curry Dressing
Grans-Fassian Piesporter Kabinett Riesling, Mosel 2009

Copper River Salmon with Bamboo Rice and Soy Beans
Kanbara “Bride of the Fox” Gohyakumangoku Junmai Ginjo, Nigata

Poulet Rouge “Oscar” with Alaskan King Crab and Jumbo Asparagus
Domaine Font de Michelle Châteauneuf du Pape Blanc, Rhône 2010

Marcho Farms Veal Tenderloin with Truffle Bread Pudding
Hartford Court Land’s Edge Vineyard’s Pinot Noir, Sonoma Coast 2007

Colorado Bison with Garlic-Potato Purée
Mollydooker The Maître D’ Cabernet Sauvignon, South Australia 2009

Selection of Cheese from Our Trolley
Quinta do Crasto Late Bottled Vintage Porto 2006

Blood Orange Timbale with Array of Fruits on a Raspberry Veil

Peruvian Chocolate Cylinder with Elder Flower Sauce
Chocolate and Navan Bubble

“Celebes” Coffee, Tea and Friandises