



NOVFE DINNER

May 19, 2004

Amuse Bouche

*Louisiana Oyster with Seaweed Ginger Granita
NV Mountain Dome Sparkling, Washington State*

I

*Lobster and Crabmeat Timbale
with Micro Sprouts and Blood Orange Vinaigrette
2000 Pleasant Prairie Chardonnay, Columbia Valley, Washington State*

II

*Pan Seared Diver Scallops
Leek and Potato Galette with Americana Sauce
2002 Mark West Pinot Noire, Edna Valley, California*

III

*Porcini Crusted Veal Tenderloin
Celery Root Risotto and Beurre Rouge
2002 Rock Rabbit Syrah, Central Coast, California
2002 Avalon Cabernet Sauvignon, Napa Valley, California*

IV

*Tahitian Vanilla Panna Cotta
Almond Tuille and Strawberry Coulis
NV Mountain Dome Rose Sparkling, Washington State*

\$85 Inclusive