



# The Chef's Table

New Years Eve 2010

## One

### EGG SHELL OSETRA CAVIAR

*Buckwheat Crisp*

 *NICOLAS FEUILLATE BRUT, EPERNAY*  
 *VEUVE CLIQUOT, "YELLOW LABEL," REIMS*

## Two

### OREGON BLACK TRUFFLE RAVIOLI



*Romaine, Parmesan, Orange*

 *JORGE ORDONEZ, "NIADES," VERDEJO*  
 *VIOGNIER*

## Three

### AROMATIC LOBSTER



*Hearts of Palm, Meyer Lemon, Lavender*

 *SONOMA CUTRER, CHARDONNAY, RUSSIAN RIVER*  
 *LOUIS JADOT, PULIGNY MONTRACHET, "LES REFERTS"*

## Four

### KOBE TENDERLOIN



*Foie Gras Brulee, Cauliflower False Egg, Honey Balsamic*


 *QUPE, SYRAH, BIEN NACIDO VINEYARD*  
 *ZD, CABERNET SAUVIGNON, NAPA VALLEY*


## Five

### CHILI CHOCOLATE LAVA CAKE

*Olive Oil Ice Cream*

 *BANFI, ROSA REGALEALI, BRACHETTO D'AQUI*  
 *40 YEAR TAWNY OPORTO*

**Five Courses \$165.00 / \$225.00 with wine pairing** 

**\$255.00 with wine pairing** 

*I would like to invite you to delight in a culinary adventure. The Chef's table showcases creativity from me and my culinary team.*

*Each course is an evolution of passionate ideas utilizing authentic & natural products. Please enjoy your adventure into new culinary realms!*

*Sincerely, Chef K. David Clawson & Associates*