

The Chef's Table

Christmas 2009

One

ISLAND CREEK OYSTERS

Apple Cider, Horseradish



SOAVE, ITALY

Two

CHESTNUT CREAM SOUP

Frangelico Puff



MATUA, SAUVIGNON BLANC, MARLBOROUGH

Three

GINGER BREAD CRUSTED SALMON

Asparagus, Quince



MICHELE PICARD, BEAUJOLAIS NOUVEAU

Four

KURUBOTA PORK TENDERLOIN

Persimmon, Celery Root, Grain Mustard



MONTIRIUS, GIGONDAS, "TERRE DES AINES"

Five

BUTTERNUT SQUASH BREAD PUDDING

Cinnamon Anglaise



5 YEAR MADEIRA

Four Courses \$89.00 / \$130.00 with wine pairing

Five Courses \$99.00 / \$145.00 with wine pairing

I would like to invite you to delight in a culinary adventure. The Chef's table showcases the creativity of myself and my culinary team.

Each course is an evolution of passionate ideas utilizing authentic & natural products.

Sincerely, Chef K. David Clawson & Associates