



## **Bubbles & Bernard**

Thursday, August 20, 2009

6 to 9:30 p.m.

\$ 75 per person (tax, beverages and gratuity not included)

the regular dinner menu will also be offered

### **Le Dîner**

#### **Baja Prawn Study**

Escabeche, Macadamia Sansho Spiced, Bisque Demitasse, Petrossian Trout Caviar

*Pacific Rim Sparkling Riesling, NV, Washington State, USA*

#### **Almond Tatsoi Crusted Alaskan Halibut**

Quinoa Tabouleh, Pepino Melon, Baby Fennel, Verbena Saffron Infusion

*Caposaldo Prosecco, NV, Italy*

#### **Sea Salt Parsley Scented Veal Tenderloin**

Parmesan Puff, Speziato Tartufo Potato Timbale, Maitake Natural Jus

*Bouvet, Brut Rosé, NV, France*

#### **Warm Mango Blackberry and Pear Torte**

Honey Wildflower Gelato, Sesame Tuile

*Black Chook, Sparkling Shiraz, NV, Australia*