



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