



The Marine Room

ELEGANT DINING ON THE SURF

Spring Fling with Chef Bernard

Cooking Class, Three-Course Dinner and Wine Pairing

March 24, 2010

6:00 p.m. Cooking Class, 7:15 p.m. Dinner

\$65 per person (Excluding tax and gratuity)

Appetizer

Maine Lobster and Crab Cake

Kasha Couscous Timbale, Avocado Mango Relish, Kaffir Lime Leaf Butter
Chehalem 3 Vineyard Pinot Gris, Oregon, 2008

Main Course

Braised Free Range Veal Osso Bucco

Root Vegetables, Fig Truffle Risotto, Cipollini, Wild Mushrooms, Natural Jus
Toscana Villa Antinori, Italy, 2005

Dessert

Chef Bernard's Apple Tarte Tatin

Pistachio Ice Cream
Pichot Touraine, Sparkling Vouvray, NV