



## *Sample 10 Course Vegetarian Menu*

### *The White Truffle*

*The most prized luxury ingredient in the food market today. This rare ingredient is harvested from the Piedmont Region of Italy. The ripened fungus has an earthy/garlicky flavor and aroma, meant to be shaved at the last moment.*

### *Amuse-Bouche*

#### *Carnival Cauliflower*

*Taittinger Brut "La Française"*

#### *Quinoa Salad with Preserved Artichokes*

*Château Rahoul Blanc, Graves*

#### *Crispy Rice Cake with Baby Bok Choy*

*Peter Lauer "Faß 6 Senior" Riesling, Saar 2013*

#### *Petite French Lentils and Rainbow Carrots*

*Matthiasson "Linda Vista" Chardonnay, Napa 2013*

#### *House-made Gnocchi with Chanterelle Mushrooms*

*Copain "Les Voisins" Pinot Noir, Anderson Valley 2013*

#### *Roasted Beets, Sherry Vinaigrette*

*Passopisciaro Nerello Mascalese, Sicily 2012*

#### *Kabocha Squash, Black Barley Ragout and Carnival Cauliflower*

*Château Rauzan-Ségla, "Ségla," Margaux 2008*

#### *Selection of Cheese from the Market*

*Quinta Do Crasto Late Bottled Vintage Port 2010*

#### *Vanilla Bean Crème Brulée*

#### *Hawaiian Kona Chocolate Soufflé*

#### *"Celebes" Coffee, Tea and Friandise*

### *Sommelier Reserve Wine Pairing\**

*Taittinger Comtes De Champagne, Blancs De Blancs 2005*

*Kongsgaard Chardonnay, Napa 2013*

*Palazzo Cuveé Blanc 2012*

*Domaine les Bruyeres Cornas 'Rebelle', Rhone 2010*

*Kuhling-Gillot Riesling Oppenheim Trocken 2010*

*Shafer "One Point Five" Cabernet Sauvignon, Napa 2012*

*Marc Colin Et Fils Chassagne Montrachet "Les Vide-Bourses"*

*Inniskillin Ice Wine, Niagara Peninsula 2008*

*Scott Hunnel, Chef de Cuisine    ⌘    Erich Herbitschek, Pastry Chef    ⌘    Israel Pérez, Maître d'Hôtel*

*\*This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.*