THIS DINING WITH ONE'S FRIENDS AND BELOVED FAMILY IS CERTAINLY ONE OF LIFE'S PRIMAL AND MOST INNOCENT DELIGHTS, ONE THAT IS BOTH SOUL-SATISFYING AND ETERNAL - JULIA CHIL EVENING'S CHEF'S RECOMMENDATION MENU X GLUTEN FREE VEGETARIAN * NO SUGAR ADDED * LACTOSE FREE VEGETARIAN NO SUGAR ADDED 10 LACTOSE FREE APPETIZERS * COUNTRY STYLE PÂTÉ* WITH DRIED CHERRY CONFIT, CURRANT JELLY, PORT WINE AND CUMBERLAND SAUCE x SCOTTISH SMOKED SALMON QUENELLES* WITH TRUFFLE HERB SALAD, ZESTY CHEESE, TOBIKO CAVIAR AND CRÈME FRAÎCHE DRESSING POACHED ANJOU PEAR & GORGONZOLA CHEESE BAKED IN PHYLLO PASTRY WITH PORT WINE REDUCTION SOUPS & SMOKED HAM AND SPLIT PEA SOUP * PARMESAN CROUTON SALADS Nº DOUBLE BEEF CONSOMMÉ ★ ★ with Vegetable Mirepoix and Braised Beef * ROMAINE AND FRISÉE SALAD * MITH CUCUMBER AND PEPPERS * MESCLUN GREENS * WITH GOAT CHEESE AND DRIED CRANBERRIES OUR HOMEMADE DRESSINGS TONIGHT ARE: SPICY CALYPSO, FRESH LIME EMULSION, ITALIAN VINAIGRETTE **ENTREES** PAPPARDELLE CON FUNGHI GARNISHED WITH FRESH BASIL AND GOAT CHEESE

- ₩ WIDE RIBBON NOODLES COOKED WITH WILD MUSHROOM RAGOÛT;
- BROILED AUSTRALIAN SEA BASS* SERVED WITH SAUTÉED POTATOES, FENNEL, SUN-DRIED TOMATOES AND RED PEPPER SAUCE
- CRISPY CHICKEN ROULADE

 ** STUFFED WITH MUSHROOMS AND SWISS CHEESE; SERVED WITH MASHED POTATOES, ROASTED ASPARAGUS, CHERRY TOMATOES AND CHICKEN JUS
- STEAK AU POIVRE "SURF & TURF STYLE"* SAUTÉED SIRLOIN STEAK WITH GRILLED SHRIMP; SERVED WITH GREEN PEA AND MUSHROOM RAGOÛT, ROASTED POTATOES AND COGNAC-PEPPERCORN SAUCE
- LAMB KORMA

 * SIMMERED WITH TURMERIC, POTATOES, RED AND GREEN PEPPERS, BASMATI RICE AND RAITA
- Sun-Dried Tomato-Gorgonzola Pasta * WITH PENNE PASTA AND CREAMY SPINACH SAUCE

SOMMELIER RECOMMENDS

BY THE BOTTLE
WHITE: CA' RUGATE, SOAVE CLASSICO, "SAN MICHELE", VENETO
RED: KUNDE, ZINFANDEL, SONOMA VALLEY

BY THE GLASS

BY THE GLAGS
WHITE: KEN FORRESTER, CHENIN BLANC, STELLENBOSCH
7.5
RED: DRY CREEK VINEYARD, ZINFANDEL, "OLD VINES", SONOMA COUNTY 12