



James Beard Menu  
March 1<sup>st</sup> 2010

**Canapés**

Pumpernickel Gougere  
Smoked Salmon and Dill

Oxtail Croquette  
Carica and Cilantro

Pineapple Marshmallow  
Black Pepper and Prosciutto

Oysters  
Whipped Horseradish and Beet

*Duc de Romet, Champagne, "Brut Grande Cuvée", Aj, M.V.*

**First Course**

Pancetta Cured Foie Gras  
Kumquat Mostarda, Black Olive, Pine Nut  
*Reinhold Haart, Riesling, "Piesport Kabinett", Mosel, Germany 1999*

**Second Course**

Turbot  
Uni, Celery, Apple, Madeira  
*Olivier Savary, Chablis, "Vieilles Vignes", Burgundy, France 2006*

**Third Course**

Veal Sweetbreads  
Red Curry-Cauliflower, Mango, Cashew Granola  
*Lapierre, Morgon, Burgundy, France 2008*

**Fourth Course**

Wagyu Beef  
Black Truffle, Hazelnut, Quince  
*Agnès & René Mosse, Anjou, Loire Valley, France 2008*

**Dessert**

Roasted Pineapple Cheesecake  
Graham Cracker Meringue

Chefs Selection of Petit Fours