

*East Restaurant 2010 Food & Wine Series
presents the June offering*

The Six Senses

Wednesday June 23, 2010

Executive Chef, Mark Lawson, will treat diners to six courses, each aimed at tantalizing one of the human senses, including the more indefinable, sixth sense

1st course **SOUND:** this dish will be utilizing smoked salmon and caviar (do they make a sound?) Paired with Prosecco

2nd course **SIGHT:** a vegetarian offering which will utilize candy-striped beets, yellow carrots and other brightly colored fresh vegetables. The presentation will surely capture the attention of your eyes. Paired with Capas Mas Danis (Spanish Rose (Grenache Syrah Blend)

3rd course **SMELL:** halibut and fennel, the aromatic duo will delight. Paired with Santa Barbara Chardonnay

4th course **TASTE:** lobster presented with 4 dipping sauces representing the four basic profiles; sweet, salty, bitter, and sour....this one will be fun. Paired with New Age Sauvignon Blanc

5th course **TOUCH or FEEL:** Chef Lawson will serve Mascovy Duck in five different presentations, each with different textures, temperatures and techniques. Paired with a Syrah

6th course **THE 6th SENSE:** A familiar dish, yet perhaps unrecognizable when relying on the other five senses alone. The Chef will use different techniques to evoke a feeling and finally an understanding of what the dish is in front of you... which one of you will be able to name it first. Paired with Feist 10 Year Tawny Port

Each course has been paired with a specific wine that will enhance the overall experience of that dish