

# EAST

## *~ Around the World Wine Dinner ~*

*Thursday, February 4, 2010*

### *Szechwan Peppercorn Seared Giant Day Boat Scallop*

*Served atop Crispy Wonton and Edimame Mousse with Brewed Soy Foam*

*Babich ~ Sauvignon Blanc ~ New Zealand*

### *Butter Poached Maine Lobster*

*Served atop of Crisp Tomato Provencal and finished with a Basil Aspic*

*Fox Glove ~ Chardonnay ~ California*

### *Marinated and Char Grilled Tenderloin of Cervina Venison*

*Served with Sweet Potato Soufflé and finished with a Blueberry Demi glaze*

*Alta Vista ~ Malbec ~ Argentina*

### *Cumin & Coriander Dusted Filet Mignon*

*Served with a Stuffed Poblano Pepper, Corn Puree and Yucca Haystack*

*Layer Cake ~ Shiraz ~ South Australia*

### *Trio of Handmade Truffles*

*Port*

*\$65 Per Person Plus Tax and Gratuity*