



*March 20, 2010*

*La Reception*

**Chablis Premier Cru**

Joseph Drouhin, Burgundy, France

**Cocktail Party**

Canapes

*Le Menu*

**Taittinger, Comte de Champagne**

Blanc de Blanc, Brut, France

**La Quercia Prosciutto and Poached Eggs**

with Grilled Asparagus and Truffle Vinaigrette

**Pouilly Fume**

Domaine de Ladoucette, Loire, France

**King Crab and Avocado Mousse**

Star Anis Scented Water Tomato Jelly

**Gruner Veltliner,**

Nigl, Kremstal, Frieheit

**Spring Pea Soup,**

with Crème Fraiche, Petit Lardons and Croutons

**Kalamansi Granite and Berry Crystals**

**Gewurztraminer,**

Leon Beyer, Alsace, France

**Sonoma Duck Breast**

with Wakame Braised Potatoes, Creamy Succotash  
And Oolong Tea Orange Sauce

Or

**King of Salmon a la Plancha**

with Vichyssoise Emulsion,  
Pancetta, Fresh Morels and Baby Scallions

**La Roncaia,**

Tocai Friulano, Frantinel, Friuli

**Bavaoise of Goat Cheese**

with onions, Beets and candied Ginger

**Riesling,**

Selbach-Oster, Spatlese, Mosel

**Citrus Trintiy in Hazelnut Crunch**

Scented Fruits

Pistachio Macaroons, Chocolate Pave,  
Candied Orange, Champagne Truffle  
Chocolate Gianduja, Pate de Fruit, Mini Tartlets

Jacques Vat Staden VP F&B Operations  
W.Thomas Szymanski, Manager Culinary Operations  
Bruno Egea, Corporate Executive Chef  
Thierry Houlbert SR.Traveling pastry Chef

Peter Hrsak, Maitre D'hotel  
Ugo Vaccalluzzo, Hotel Director  
Claudio De Carlo, Executive Chef  
Brett Coleman, F&B Manager