

January Wine Dinner  
Monday January 30, 2012 7:00 pm

First Course

Paupiette de Coquille enrobé de choux au beurre blanc  
Scallops with napa cabbage served with tri-colored pepper beurre blanc sauce

Second course

Soupe de patates douces japonaise  
Japanese sweet potato soup

Third course

Canard a L'Orange  
Roasted duck breast sliced and served with grand marnier orange sauce

Fourth Course

Filet de Boeuf en Crôut  
Beef tenderloin baked in a puff pastry served with bernaise sauce

Fifth course

Rouleau au chocolat  
Chocolate roll cake

\$70.00 per person (exclusive of tax & gratuity)  
Reservations Recommended  
For reservations please call (913)383-9801