



Sunday January 22 – Sunday February 5 2012

Dinner
\$44.00 (food only)
\$64.00 (with wine pairings)

APPETIZERS

Choice of One:

(Wine Pairing for Appetizers – Carousel, Sparkling Wine)

1. Warm House Smoked Salmon with Celery Wasabi Remoulade and Smoked Salt
2. Wagyu Kobe Beef Raviolis with Kabocha Ginger Coulis and Braised Napa Cabbage
3. Winter White Corn Soup with Diced Curried Shiitake Mushroom
4. Grilled Duck Foie Gras on Daikon Confit in a Portwine Truffle Sauce (Add \$12)

ENTREES

Choice of One:

1. Sautéed Wild "Tai" Red Snapper and Shrimp Shinjo in a White Balsamic Truffle Vinaigrette
(Wine Pairing)
2. Angus Beef Château Steak in a Cabernet & Béarnaise Sauce with Gratin of Potato Mushroom Sympatic
(Wine Pairing)
3. Maple Leaf Duck Breast Rôti, Sauce à L'Orange with Potato "Grand-Mère"
(Wine Pairing)
4. Grilled Miso Marinated Chilean Sea Bass with Grilled Ratatouille and Quinoa (Add \$8)
(Wine Pairing)
5. Snake River Farm 'Kobe' New York Steak in a Marchand du Vin Sauce with Potato Mousseline (Add \$12)
(Wine Pairing)

DESSERTS

Choice of One:

1. Persimmon Clafoutis with Yuzu Ice Cream
2. Chocolate Ganache and Vanilla Bavaroise Mousse
3. Warm Apple Tart with White Chocolate Ice Cream

Excludes alcohol, tax and gratuity

*There is an additional charge for the dineLA menus
\$5 for Soufflé and \$4.50 for Baked Alaska*