

A WINE TOUR OF THE WORLD

The Vintage Room • Crystal Symphony

THE MENU

Canapés

Mini Cannelloni filled with Dungeness Crabmeat Salad
on Raspberry-Sherry Tossed Lettuce

Poached Lobster Tail
in Lemon Oil on Basil Foam

Duck Confit Agnolotti
with Foie Gras

Sun-Dried Tomato-Crusted Black Bass
with Forest Mushrooms and Italian Pesto

Green Peppercorn-Crusted Angus Beef Steak
on Baby Leaf Spinach and Truffled Mashed Potatoes

Selections of International Cheeses

Sweet Dreams from our Executive Pastry Chef

Petits Fours and Truffles

THE WINES

White

Sauvignon Blanc, Selaks, Marlborough, New Zealand 2004

Puligny-Montrachet, "1ère Cru Les Folatières," Gerard Chavy,
Burgundy, France 2000

Red

Brunello di Montalcino, Castello Banfi, Tuscany, Italy 1999

Pinot Noir, Chalone Vineyards, Monterey County, California 2004

Trilogy, Flora Springs Winery, Napa Valley 2001

Cabernet Sauvignon, "Don Melchor," Concha y Toro,
Puento Alto, Chile 1999

Dessert

Trockenbeerenauslese, "Cuvée Crystal Cruises," Kracher,
Burgenland, Austria 2000

