



## WINES OF THE YEAR

Wednesday, December 31, 2008

### CRAB AMUSE-BOUCHE

with egg & clove

CAN VENDRELL CAVA BRUT RESERVA, NV,  
Penedès, Spain

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### SALMON OVER FRIED ONION

with lemon, honey and a saffron aioli

SAINT COSME, 2006, Cotes-du-Rhone, France

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### ROASTED BEETS OVER BABY GREENS

tossed with a goat cheese dressing and  
spiced walnut brittle

CHÂTEAU COUPE ROSES "LA BASTIDE", 2004,  
Minervois A.O.C., France

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### BRAISED PORK, WILD MUSHROOM & WHITE BEAN SOUP

with a cherry-apple bread

BERGSTRÖM "CUMBERLAND RSV" PINOT NOIR  
2006, Willamette Valley, Oregon

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### ROAST NATURAL BEEF TENDERLOIN

with a thyme compound butter, potato salad cake  
and roasted vegetables

TENUTA GUADO AL TASSO  
2000, Bolgheri D.O.C., Italy

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### FRESH GINGER CAKE

with macerated pears & fig ice cream

JACKSON-TRIGGS VIDAL ICEWINE, 2007,  
Niagara Peninsula V.Q.A., Ontario, Canada

Thank you for a great 2008 & here's to a  
fabulous 2009. Skol! -Anne & Peter Christ

Eric Trager, Executive Chef · Melissa Davis, Sous Chef