

province | Vranken-Pommery Dinner

February 11, 2010

reception | passed

House Smoked Salmon Toasts

Farm Raised Shrimp and Anson Mills Grits Spoons

House Made Chorizo, Dates and Goat Cheese Croquetas | apple jam salsa

Dietzler Farms "Chicago Beef" Brioche Toasts | province giardiniera

Pommery, Brut Royal / nv

course one

Winter Chopped Salad | market squash, apples, almonds, confit chicken, orange mojo

Heidsieck & Co. Monopole, Blue Top Brut / nv

course two

Very Slow Cooked Tasmanian Salmon | eggplant, fennel, olives, leeks,
preserved lemon butter

Demoiselle, Grand Cuvee, Brut / nv

course three

Spice Crusted Grilled Beef Tenderloin | short rib-potato hash, red wine reduction

Demoiselle, Grand Cuvee, Rose / nv

course four

Poached Pear-White Chocolate-Brioche Bread Pudding | vanilla-pear crema

Heidsieck & Co. Monopole, Green Top, Demi Sec / nv

\$85pp | includes tax & gratuity