

# Yoga with David Romanelli

Monday March 8<sup>th</sup>, 2010

## Reception |

Blood Orange and Goat Cheese Toasts | orange honey

Market Squash Mini Taquitos

Farm Raised Shrimp and Anson Mills Farms Grit Spoons

*Acai Blood Orange Cocktail*

## Course One |

Spice Seared Hawaiian Tuna | serrano chilies, sea salt, citrus yogurt

*Marquis de la Tours, Cremant de Loire, France | NV*

## Course Two |

Market Beets & Cara Cara Oranges | shaved manchego, olive oil

*Marsanne/Roussanne/Sauvignon Blanc, Capucine Blanc, Vin de Pays d'Oc, France | 2009*

## Course Three |

Spanish Paprika Rubbed Farm Raised Cobia | olive smashed potato,  
smoked herbed crema

*Pinot Noir, Agustinos, Bio-Bio Valley, Chile | 2008*

## Course Four |

Charred & Grilled Beef Tenderloin | root vegetable hash, Province chimichurri

*Malbec, Finca Flichman, Mendoza, Argentina | 2008*

## Course Five |

Chocolate parfait | chocolate crema, chocolate crunch, chocolate sorbet

*Quinta do Noval, LB, Port*

\$95 pp (all inclusive)