

*“Dinner Alfresco”*  
*Thursday, July 24th, 2008*  
*6:00pm*

*Oysters on the Half Shell*  
*Port Wine Melon with Caramelized Serrano Ham*  
*Bruchetta broiled with Capers and Manchego Cheese*  
*(Kings Estate Pinot Gris Italy 2005)*

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*Chilled Rhubarb and Red Currant Soup*  
*(Flying Fish Riesling, Washington, 2007)*

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*Chilled Poached Salmon*  
*Over a bed of Swiss Chard with Fig-Caramelized Onion Vinaigrette*  
*(Masi Valpolicella, Veneto Italy, 2006)*

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*Limoncello Sorbet*

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*Carne A La Parrilla*  
*Lamb Chops, Duck Sausage and Beef Short Ribs*  
*Over a bed of Wild Rice with Braised Fennel*  
*(Aduna Rioja Reserva, Rioja Spain, 1997)*

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*Bananas Foster*  
*with Ginger Ice Cream*  
*(Assorted Dessert Wines and Spirits)*

*\$100.00 Per Person*

*(Inclusive of Tax and Gratuity)*

*(Pre-Payment by Credit Card is required)*

*\*Please notify us of special dietary needs in advance.\**