



**“Coup de Folie”
Chef’s Table Dinner
Friday September 4th, 2009**

Blue Fin Tuna Sushi

Unagi Nigri

Ponzu sauce

Brancott “Reserve” Sauvignon Blanc

Japanese Kobe Beef 12oz Rib-Eye Steak

Chanterelle Mushrooms

White Asparagus

Sliced Black Truffle

Glace de Viande

Penfolds “Bin 707” Cabernet Sauvignon

Sweet Rice Croquette

Wasabi Chocolate Ice Cream

Poached Nashi Pear

Geikkekan Horin Sake