



FOUNDATION ROOM

Dining MENU

FIRST COURSE

"chicken fried" Lobster
with chimichurri & tomato salad
sauvignon republic, new zealand

grilled Texas quail
with white beech mushrooms and scallions, soy & mirin
coppola diamond pinot grigio 2008, central coast

pan roasted foie gras
with caramelized bananas and strusel earth
poema cava brut nv, spain

crispy gulf shrimp
in a moroccan glaze with micro herbs
brancott south island pinot noir 2006, new zealand

Louisiana crab cake
with spicy remoulade and cajun trinity
whitehall lane sauvignon blanc 2007, napa valley

fresh corn bisque
with a day boat scallop and wild mushrooms
frei brothers chardonnay 2006, napa valley

chef's daily flatbread
menage a trois red blend, napa valley

SECOND COURSE

fresh mozzarella
with harrissa and carrot-herb salad

Baby arugula
with marinated heirloom tomatoes and chili-lime vinaigrette

Mixed greens
with asian pears, shaved radish and with goat cheese mousse

spring vegetable salad
with spiced lemon vinaigrette

Farm Lettuces
with fresh herbs, scallions and hot house cucumbers

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THIRD COURSE

pan Flashed sea Bass
with New Potatoes and Fresh Pea & Lemon vinaigrette
St. Supéry Sauvignon Blanc 2007, Napa Valley

Grilled Filet of Beef and Grilled Prawns
with Potato Puree & Spicy Balsamic Teriyaki
Hayman & Hill Reserve Meritage 2002, California

Tuna "Au Poivre"
with Garlic Potatoes, Pea Tendrils and Red Wine Sauce
MacMurray Ranch Pinot Noir 2006, Russian River

Colorado Lamb Loin
with Parsnip Puree, Candied Beets, Little Onions and Veal Jus
McManis Merlot 2007, California

Kobe Beef Burger
with Cheddar Cheese, NUSKI'S Apple Wood Bacon and Parmesan Truffle Fries
Coppola Director's Cut Cabernet Sauvignon 2005, California

Grilled Free Range Chicken
with Forged Mushrooms and Fennel Shitake Cream
La Crema Chardonnay 2006, Sonoma Coast

Duck "A La Plancha"
with Barley & Bacon Risotto and Sweet & Sour Sauce
Innocent Bystander Shiraz 2005, Australia

"Cowboy Style" Ribeye Steak
with Baked Beans, Wild Mushrooms and Buttermilk Onion Rings
Shiner Bock Beer, Texas

Angus Beef Strip Steak
with Roasted Pepper Puree, Warm Fingerling Salad and Toasted Almonds
Clos Poggiale Sangiovese 2004, France

DESSERT

"Carrot Cake"
Sweet Carrot Puree, Mascapone Mousse and Sour Cream Ice Cream

Apricot Bread Pudding
Vanilla Crème Anglaise and Spiced Cream

Orange Panna Cotta
with Fresh Berries, Ginger and Honey

Chocolate Molten Cake
with Mango Sorbet, Ginger and "Crema Montada"

Chef's Sorbet and Gelato Sampler

Brett Sparman - Executive Chef
Jesus Cano - Sous Chef