

# Compass Rose

## Featured Wines

### **Simi, Sauvignon Blanc 2006, Sonoma, California**

Exciting flavors of lime, gooseberry, and freshly mowed grass delight the nose.

In the mouth the wine is structured, refreshing and very aromatic.

### **Cline Cellars, Cashmere 2006, California**

Generous aromas of Amaretto cherries, raspberries and dark chocolate mingle with hints of cracked black pepper and violets. On the palate the wine is luscious, with a smooth long finish.

## Recommended Reserve Wines

### **Cakebread, Chardonnay, 2006, Napa Valley**

### **Jordan, Cabernet Sauvignon, 2004, Alexander Valley**

For those with a taste for rare vintages, our Head Sommelier is available to help with a recommendation should you wish to purchase a superior wine from our cellar.

## *Appetizers*

### **Crabmeat Stuffed Shrimp**

Served on a bed of spring lettuce and caviar

### **Tomato Terrine with Sweet Basil Coulis\***

Curly endive and crisp parsnips

### **Chilled Apricots and Strawberries\***

Marinated with basil

### **Rare Seared Tuna Medallion with Sel de Gurande**

### **Braised Oxtail**

## *Soups*

### **Chilled Potato and Leek Soup**

Sour cream, Russian caviar and chives

### **Chinese Chicken Soup with Won Ton**

Scallions, carrot julienne, cilantro and flavored with soy sauce

### **Creamy Seafood Bisque**

Flavored with Armagnac

## *Salads*

### **Field Lettuce with Cherry Tomatoes and Croûtons** (V)

Tossed with an herb vinaigrette

### **French Farmer's Salad** (V)

Green beans, cucumber, tomatoes, walnuts and chunks  
of soft French brie French salad dressing

## *Pasta*

### ***Fettuccine ai Frutti di Mare***

Pasta ribbons with assorted seafood in a fresh tomato sauce

### ***Freshly Cooked Pasta of the Day***

Choice of tomato, pesto or Bolognese sauce

## *Intermezzo*

### ***Refreshing Sorbet***

Campari mandarin

## *Main Courses*

### ***Baked Fresh Turbot Fillet "Viennoise"***

Gratinated with a mushroom-tomato crust, Champagne beurre blanc  
Bouquetière of vegetables, chive potatoes

### ***Zucchini Wrapped Pheasant Breast***

Stuffed with black olives, garlic, onions and tomatoes  
Saffron risotto, broccoli, carrots and thyme infused poultry gravy

### ***Grilled Tournedos of Beef with Gorgonzola-herb Crust***

Garlic mashed potatoes with crisp red onions, green beans with bacon

### ***Roast Veal Rack Loin with a Sweetbread-Foie Gras Soufflé***

Broiled tomato Provençal and braised summer cabbage, port wine and veal gravy

### ***Crêpes Florentina*** (V)

Crêpes filled with spinach and ricotta cheese, topped with béchamel and tomato sauce

### ***Sirloin Steak of Black Angus Beef***

Grilled to your preference

### ***Salmon Fillet***

Prepared to order: grilled, poached, broiled or pan-fried

### ***Boneless Breast of Chicken***

## *Light and Healthy*

***Chilled Apricots and Strawberries***

***Tomato Terrine with Sweet Basil Coulis***

***Refreshing Sorbet***

***Zucchini Wrapped Pheasant Breast***

## *No Salt Added*

***Field Lettuce with Cherry Tomatoes and Croûtons***

***Creamy Seafood Bisque***

***Refreshing Sorbet***

***Zucchini Wrapped Pheasant Breast***