

A Celebration of Food and Wine
An Exclusive Cellar Master's Dinner

Sunday, November 9, 2014

Amuse Bouche

Pate de foie gras with beef oxtail and artichoke



*** Sesame Crusted Tuna**

With cucumber, mix lettuce and wasabi dressing

2012 ROBERT MONDAVI PRIVATE SELECTION SAUVIGNON BLANC, CALIFORNIA, USA



Soup of Red and Green Bell Pepper

With olive tapenade and sour cream

2012 ROSEMOUNT CHARDONNAY, AUSTRALIA



*** Iberico Ham Wrapped Roasted Black Cod**

With couscous and saffron beurre blanc

2010 RED GUITAR TEMPRANILLO, NAVARRA, SPAIN



Lemon Spoom with Champagne



*** Crispy Duck Breast**

With green cabbage, baby vegetable and rosemary sauce

2010 MARK WEST PINOT NOIR, CALIFORNIA, USA



Chef's Chocolate Delight

WARRE'S "WARRIOR" PORTO RESERVE, PORTUGAL



Coffee & Friandises

Miguel Borge
Cellar Master

Ronald Tausch
Pinnacle Grill Chef

Sarah Zuraida
Pinnacle Grill Manager



Italian Dinner

Wednesday, November 26th, 2014

Menu

Bruschetta Dello Chef
Chef's surprise bruschetta



Vitello Tonato
Veal pastrami with creamed tuna



Zuppa di Zucca e Gorgonzola
Cream of pumpkin soup with gorgonzola and extra virgin olive oil



Linguine Mari E Monti
Linguine tossed in a jumbo shrimps, mushrooms and cream sauce flamed in Pernod



* **Filetto Di Manzo Arrotoato con Prosciutto e Funghi Porcini**
*Fillet of beef wrapped in prosciutto ham in a wild mushroom
and XO brandy sauce garnished by a lasagna potato*



Amaretto Cheese Cake with Berry Coulis
Chocolate pistachio biscotti, zabaglione



Friandises, Coffee or Tea

WINE RECOMMENDATIONS

Zonin Pinot Grigio, Adige, Italy

Ruffino Pinot Grigio, Italy

Guado Al Tasso Red Blend

Bon Appétit!

CELLAR MASTER
MIGUEL BORGE

PINNACLE GRILL CHEF
RONALD TAUSCH

PINNACLE GRILL MANAGER
SARAH ZURAIDA

* The US Food and Drug Administration advises that consuming uncooked or partially cooked meat or fish may increase your risk for foodborne illnesses, especially if you have certain medical conditions

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Saturday, December 6, 2014

Chef's Amuse Bouche



*** Sea Bass Crudo**

With grapefruit, avocado and kalbi

2013 GRUBER ROESCHITZ RIESLING TROCKEN, AUSTRIA



Roast Garlic and Potato Soup

Drizzled with truffle oil

NV TIO PEPE SHERRY, JEREZ, SPAIN



Lobster and Tiger Prawn Tulip

In saffron broth

2013 VILLA MARIA SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND



Passion Fruit Sorbet



*** Milk-Fed Veal Chop with Chanterelles**

*Herb-cruste and served with fire-grilled vegetable,
bush tomatoes accented with basil pesto and tapenade*

2010 COLUMBIA CREST CABERNET SAUVIGNON, COLUMBIA VALLEY,
WASHINGTON



Grand Finale Dessert

OTIMA 10 YEAR OLD TAWNY PORT, PORTO, PORTUGAL



Coffee & Friandises

Miguel Borge
Cellar Master

Ronald Tausch
Pinnacle Grill Chef

Sarah Zuraida
Pinnacle Grill Manager

A Celebration of Food
An Exclusive Dinner by
Linda Ellenberger and Andreas Noemayr
Tuesday, December 9, 2014

Amuse Bouche



Air and Sea

*Finest mousse of foie gras and osetra caviar
accompanied by warm buttery savory brioche*



Silky Foamy Cream of Parsnip and Chardonnay Soup
Drizzled with truffle oil and beetroot crisps



Watermelon Granite with Chambord



** Moroccan Lamb Loin*

Served with traditional couscous, buttery carrots accompanied with yogurt herb dip

OR

** Dialog of Lobster and Veal*

*A delectable sesame crusted lobster roulade and porcini filled noisettes of veal
served on truffle risotto*



Grand Finale Dessert



Coffee & Friandises