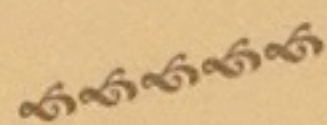


  
pinnacle  
GRILL

# Master Chef Dinner

Dungeness Crab Salad with Orange Gelee

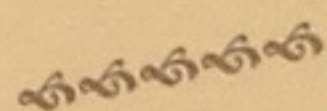
Veuve Clicquot NV Yellow Label Brut



**\*Pan Seared Goose Liver**

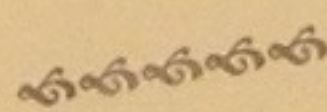
Avocado & Raspberry-Kaffir Lime Vinaigrette

Chateau St. Michelle & Dr. Loosen Eroica Riesling 2013



**Frappe of Maine Lobster & Porcini Bisque**

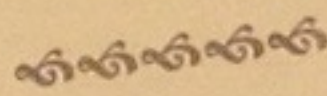
Served Cappuccino Style



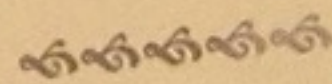
**\*Potato-Mustard Seed Crusted Black Cod**

Paddlefish & Salmon Caviar

Sokol Blosser Pinot Noir 2012



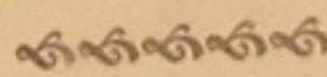
**Lime & Candied Ginger Granite**



**\*Due of Veal "Maitre Cuisenaire de France"**

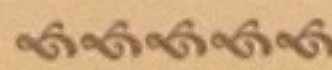
Veal Sweetbread & Loin with Black Truffle, Pearl Onion & Artichokes Puree

Col Solare 2012



**Dialogue of Chocolate Seduction**

Port Sandeman Ruby



**Assortment of Artisan Cheeses**

Honey & Fruit Compote

Taittinger Cuvee Prestige Brut Rose NV

\* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions