STONE SOUP COTTAGE

Six Course Chef's Tasting Menu

First Course

Crayfish Chowder
finished with Grilled Brioche and Garlic Butter
Wine Pairing Option: 2008 Zaca Mesa Viognier, California

Second Course

Seared Foie Gras
served with Heirloom Micro-Greens, Bing Cherry Compote
and Sesame Tuille

Third Course

Sea Bass en Papillote
served with Kumquat Butter and Lemon Thyme
Wine Pairing Option: 2008 Ken Forrester, Chenin Blanc, Stellenbosch, South Africa

*Fourth Course

Potato and Gruyere Soufflé
with Shaved Truffles and Leek Liaison
Wine Pairing Option: 2006 Gainey, Merlot, California

*Fifth Course

Pheasant Coq au Vin with Petite Vegetables
Wine Pairing Option: 2008 Seghesio, Zinfandel, California

Sixth Course

Apple Tarte Tatin
OR
Fromage Plate with Dried Fruit and Toast

(*) Indicates Courses Not Included with the Four Course Menu – Sorry No Substitutions

$49.95 For Four Course Tasting Menu
$69.95 For Six Course Tasting Menu ● Price Excludes Tax, Gratuity and Wine
Four Flight Wine Pairing with Both Menus Available- $35.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness