STONE SOUP COTTAGE

Six Course Chef's Tasting Menu

First Course

Champagne and Gruyere Soup
finished with Toasted Petite Croissant
Wine Pairing Option: 2007 Chateau Napoleon Brut, California

Second Course

Burgundy Poached Pear
served with Red Beet Micro-Greens and Lavender Pecan Vinaigrette
Accompanied with Petite Blue Cheese Soufflé

Third Course

Wild Mushroom Strudel
Wine Pairing Option: 2008 Ken Forrester, Chenin Blanc, South Africa

*Fourth Course

Potato Dauphinoise
Finished with Shaved Black Truffles
Wine Pairing Option: 2006 Gladium Tempranillo Crianza, Spain

*Fifth Course

Crispy Polenta
served with a Roasted Garlic and Golden Lentil Ragout
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