

Ultimate Ome™

Star chef custom creations™

Summer Garden Dinner Menu

(Sample Tasting Menu)

Iranian Beluga Caviar

Pimpernel Blinis, Fresh Peas and Cucumber
2000 Bollinger 'Vieilles Vignes Françaises'

Tomato Four Ways

Sorbet With Verbena, Carpaccio, "Liquid", Tarte Tatin
2001 "Chateau Grillet", Neyret-Gachet

Brook Trout

Fava Bean Purée, Wood Sorrel, Sheep's Milk-Reggiano Flan
1989 Château Haut-Brion Blanc

Maine Lobster

Baby Parsnip, Carrot and Parsley Root – "Puligny" Butter
1999 Le Montrachet, Marc Colin

Foie Gras

Tempura of Artichokes with Cèpes, Celery - "Vin Jaune" Jelly
1989 Château Chalon, Jean Macle

Poussin

Summer Truffle Fettuccini – "Vichyssoise" Cream
1959 Corton-Renards, François Gaunoux

Spring Lamb

Almond Milk, Eggplant, Cippolini Cake, Lemon-Marjoram Chutney
1989 Vega Sicilia "Unico"

"Single-Cow" Cheeses of Bobolink Farms
2004 Le Montrachet, Marc Colin

Fruit Desserts

Jersey White Peach, Wild Strawberries, Rambutan
1989 Château D'yquem

Chocolate

Turkish Delight, Rosewater-Cardamom Cream
1985 Banyuls, "St. Martin Vv", Dr. Parcé

- All Ultimate Ome menus are custom created around your wine selections -