

+ luminaria +
restaurant & patio

thursday, september 23, 2010

proudly welcomes Jason Haas of:



reception hors d'oeuvre

poached apples and goat cheese mascarpone tartlet
house cured smoked salmon, american caviar, creama, blue corn cakes
organic chicken satays, peanut, plum sauce
~Cotes de Tablas Blanc

first

chilled sopa verde, lump crab tower
~Esprit de Beaucastel Blanc

second

pan roasted guinea fowl, foie gras and roasted fig butter,
brioche, lentil stew
~Cotes de Tablas

third

new mexico mixed grill, buffalo flat iron, talus wind lamb rack,
root vegetables, purple potatoes, cherry demi glace
~Esprit de Beaucastel

dessert

apricot mascarpone neapolitan
~Vin de Paille "Quintessence"

executive chef brian cooper
executive sous chef matt ostrander
pastry chef andrea clover

\$95 per person / \$85 Legacy Club

