



INNOVATIVE • CLASSIC • CUISINE

## **SAMPLE CHEF'S TASTING MENU**

### **AMUSE BOUCHE**

#### **CHILLED POTATO VICHYSOISE**

Potato Crisps and Maine Lobster

#### **ROASTED BABY BEETS, HAWAIIAN HEART OF PALM AND PETITE SORREL**

*Château Ducla, Entre-deux-Mers, 2005*

#### **"MINI BREAKFAST"**

*"Swannanoa Mimosa"*

#### **PAN SEARED NORTH CAROLINA TILE FISH**

Carrot Fennel Puree, Wild Mushrooms and Truffle Emulsion  
*Domaine Abelanet, Pouilly-Fuisse, Les Fourneaux, Chardonnay, 2007*

#### **ROASTED JUMBO PRAWN**

Pommery Mustard Polenta, Gulf Oysters and Pancetta Ragoût  
*Gabriel Billard, Milliane, Bourgogne, Burgundian Pinot Noir, 2007*

### **INTERMEZZO**

#### **CRISPY MAITAKE MUSHROOMS**

Root Vegetable Quinoa, Miners Lettuce and Cardamom Tomato Jam  
*Truchard Vineyards, Carneros, Merlot 2000*

### **CHOCOLATE TASTING**

Menu Prepared by Chef Duane Fernandes & Staff

Pairings by Todd Phillips

Updated 04/10

**HISTORIC HOTELS  
of AMERICA**

NATIONAL TRUST FOR HISTORIC PRESERVATION

