



WILLOW



Candlelit Champagne Dinner

Monday, February 13, 2012

☞ Scottish Smoked Salmon

Nicolas Feuillatte "Blue Label"

Potato Latkes with Minced Red Beets, Horseradish Crème Fraîche

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☞ Chilled Wellfleet Oysters

*Champagne Moncuit "Hughes de Coulmet"*

*Minced Cucumber & Apple, Horseradish, Cucumber Silk*

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☞ Seared Foie Gras "Bacon Sandwich"

Domaine Champuy Grand Cru

Toasted Brioche, Apple-Sauternes Butter with a Petite Cup of Chestnut Soup

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☞ Petite Coquilles St. Jacques

*Michel Arnould Grand Cru*

*Dayboat Scallops, Hen-of-the-Woods Mushrooms, Scallop Cream, Gouda Breadcrumbs*

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☞ Duo of Lamb

Gatinois Rose' Grand Cru

Seared Rack of Lamb with Lamb Cassoulet

Lamb Shank, Lamb Sausage, Creamy Cauliflower Puree & Thyme-Lamb "Jus"

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☞ "Strawberries Romanoff"

*Janisson & Fils Rose'*

*Grand Marnier Soaked Strawberries, Strawberry Cream, Strawberry "Pop Rocks"*