

# Prime Vintage 2008 Menu

## HORS D' OEUVRES

Poke Ahi: Marinated Fresh Ahi with avocado soy wasabi sauce garnished with julienne carrot, crispy wonton chips and micro green daikon

Chicken Profiterole: Smoke Chicken, mascarpone cheese, red grapes and roasted pistachio profiteroles

Caprese Crustini: Buffalo Mozzarella, basil, plum tomato on a crustini drizzled with balsamic syrup and olive oil

## SOUP

Brie Apple Soup: tart green apples married with creamy melted brie finished with roasted pimento and watercress served with cherry chocolate batard

## SALAD

Tomato Cluster & Fresh Mozzarella: tossed on a bed of baby herb medley & parma ham drizzled with port & balsamic syrup served with asiago cheese batard

## ENTRÉE

Roasted Scallops: served with porcini mushroom risotto and baby vegetables.

Cashew Crusted Colorado Rack of Lamb: served with potato gratine, haricot vert, finished with cherry compote

## DESSERTS

Chocolate Ganache: Chocolate sponge cake layered with rich ganache and covered with dark chocolate

Crème Brulee: Crème brulee on a sweet tart shell

White Chocolate Tower: White chocolate and espresso on a chocolate cookie

Gourmandise Cheese: Saint Agur triple cream brie cheese