

The Chef's Table

FIG GARDEN VILLAGE

L'Aventure Wine Dinner

May 9, 2007

1st Course

Sautéed Ivory King Salmon Fillet
English Pea Puree / Orange Burre Blanc

L'Aventure 2005 Rousanne

2nd Course

Roasted Squab Breast

Endive / Radicchio / Arugula / Toasted Walnuts
Bing Cherry Sauce

L'Aventure 2005 Cote a Cote

3rd Course

Pot au Feu

Beef Short Ribs / Summer Vegetables / Porcini Mushroom
Broth / New Potatoes / Sauce Verte

L'Aventure 2005 Optimus

4th Course

Artisinal Cheeses

Truffle Honey / Toasted Baguette

L'Aventure 2005 Estate Cabernet Sauvignon

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L'Aventure 2005 Estate Cuvee