



## *Through The Years*

### First Course

#### LOBSTER THERMIDOR

stuffed lobster with cognac and cream gratinéed  
with gruyere cheese and breadcrumbs

Paired with Belaire Sparkling Rose

### Second Course

#### VICHYSOISE SOUP

served chilled

Paired with A-Z Pinot Grigio

### Third Course

#### CHATEAUBRIAND OF BEEF

carved tableside, served with french fried potatoes  
and garland of vegetables, bordelaise

Paired with Adaptation Petite Syrah

### Fourth Course

#### CHERRIES JUBILEE

tableside sautéed bing cherries, brandy, and citrus,  
served with vanilla ice cream and a crispy cookie

#### STICKY BUNS

Paired with Dows 20-year Porto

100 | PER PERSON

plus tax and 20% gratuity