

Below is a sample menu of a chef table created by the guest and the executive chef that was specifically designed for the evening. The chef can help recommend wines to be paired with every course to enhance the experience.

*Nini Chef Table*  
*Saturday December 6, 2008*

*Amuse bouche*

*Pan seared oyster encrusted in a polenta cumin crust and mignonette sauce*

*Appetizer*

*Braised quail stuffed with a porcini risotto, served over sautéed escarole with golden raisins and drizzled with a balsamic reduction*

*Soup*

*Butternut squash soup finished with truffle oil.*

*Pasta*

*Homemade gnocchi served in a truffle butter sauce.*

*Intermezzo*

*Pan seared sea scallops drizzled with a champagne vanilla bean sauce, topped with wasabi roe caviar.*

*Palate cleanse*

*Lemon sorbet*

*Entrée*

*Broiled rack of lamb served with Mediterranean langoustine and cauliflower puree infused with saffron.*

*Dessert*

*Chocolate lava mousse pastry.*