

*Welcome*  
**Queen Victoria's Room**  
*Sample Menu*

*Amuse-Bouche*  
**Alaskan King Crab "Jar" with Siberian Osetra Caviar**  
*Jacquart Mosaique Brut NV Reims*

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**Colorado Bison with Black Radish Slaw and Kumquats**  
*Panther Creek Pinot Gris, Willamette Valley 2013*

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**Hot "Smoked" Niman Ranch Lamb\* with Fuji Apple and Curry Dressing**  
*Reichsgraf von Kesselstatt, Piesporter Goldtröpfchen Riesling Kabinett, Mosel 2012*

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**Fennel Crusted Nantucket Scallops in a Salt Bowl**  
*Foxen "Old Vines" Ernesto Wickendon Vineyard Chenin Blanc, Santa Maria Valley 2013*

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**Poached Chicken Egg with Corn Foam**  
*Lafond Pinot Noir, Santa Rita Hills 2011*

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**Elk with Mushrooms**  
*Ridge "Three Valleys", Sonoma County 2012*

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**Australian Kobe-Style Beef\* with Potato Turnip Gratin**  
*Château Lassègue Bordeaux Blend, Saint-Emilion 2004*

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**Selection of Cheese from Our Trolley**  
*Quinta do Crasto Late Bottled Vintage Porto 2008*

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**Pear Quark Mousse**

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**Peruvian Chocolate Timbale with Roasted White Chocolate Gelato**

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**"Celebes" Coffee, Tea and Friandises**

*Scott Hunnel, Chef de Cuisine*    *Erich Herbitschek, Pastry Chef*    *Israel Pérez, Maître d'Hôtel*

\*This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

Updated 1/14/15

## *Chef's Table*

*Sample Menu*

### *Amuse-Bouche*

*Maine Lobster "Jar" with Siberian Osetra Caviar*

*Jacquart Mosaïque Brut NV Reims*

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*Jumbo Lump Crab with Cucumber Gelée*

*Jules Taylor Sauvignon Blanc, Marlborough 2013*

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*Hot "Smoked" Niman Ranch Lamb\* with Fuji Apple and Curry Dressing*

*Reichsgraf von Kesselstatt, Piesporter Goldtröpfchen Riesling Kabinett, Mosel 2012*

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*Fennel Crusted Diver Scallop in a Salt Bowl*

*Foxen "Old Vines" Ernesto Wickendon Vineyard Chenin Blanc, Santa Maria Valley 2012*

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*Poached Chicken Egg with Corn Foam*

*Barnett Vineyards Pinot Noir, Anderson Valley 2012*

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*Marcho Farms Veal with Peas, Carrots and Chanterelles*

*Ridge "Three Valleys", Sonoma County 2011*

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*Australian Kobe-Style Beef\* with Potato Sphere*

*Château Lassegue Bordeaux Blend, Saint-Émilion 2004*

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*Gouda Reypenaer, Comté St. Antoine*

*Wyngaard Chèvre Affiné, Colston Bassett Stilton*

*Quinta do Crasto Late Bottled Vintage Porto 2008*

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*Peach Quark Panna Cotta*

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*Peruvian Chocolate Timbale with Roasted White Chocolate Gelato*

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*"Celebes" Coffee, Tea and Friandise*

*Scott Hunnel, Chef de Cuisine* ✂ *Erich Herbitschek, Pastry Chef* ✂ *Israel Pérez, Maître d'Hôtel*

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