CONTINUUM WINE DINNER
Restaurant Mirabelle
6 pm, Friday March 19th

Caramelized Diver Sea Scallops
black ink couscous, parsley pistou

Slow-Cooked Swordfish
asparagus tagliatelle, shrimp, shrimp bisque, asparagus beignet

Loin of Veal
clove-crusted sweetbreads, shallot compote, spring turnips, huckleberry gastrique

Roasted Loin of Venison
venison “en civet,” chestnut flan, apple, almond-scented panisse

Thai Tea Custard
vanilla-scented tapioca California roll, coconut foam

Coffee, Tea, Petits Fours

2006 & 2007 Continuum Estate Wine
Gruet Rose Sparkling, Pouilly Fume, A Dessert Wine

$150 per person
.plus tax and gratuity

Reserve Early, Space is Limited