



Fragile rosé

1st Course

Seared Sea Scallops Grilled Watermelon and Herb Broth **New Zealand Sauvignon Blanc** 

**2nd Course Frisee** Wild Berries and Confit of Duck **Mannequin Chardonnay** 

3rd Course

**Grilled Tenderloin of Beef "Carnival"** Filet served with many sauces

> Pearl Potatoes and Winter Vegetables **Papillon Red Blend**

> > Dessert

**Chocolate Mousse** 

Live Presentation

8 Years in the Dessert

