



JANUARY 16TH
2011



CHEF
RAY BRADLEY
ALSO, FARMER-GROWER
OF ALL VEGETABLE PRODUCTS
FEATURED ON THE MENU

WINE SELECTED AND PROVIDED
BY DANIEL JOHNNES
OF DANIEL JOHNNES WINES
AND WINE DIRECTOR FOR
DANIEL BOULUD'S DINEX GROUP

DESSERTS
BY RISA BELL OF
23RD STREET TREATS BY RISA BELL

RAY'S HEIRLOOM TOMATO CONSOMMÉ

Champagne Pierre Paillard Grand Cru Rosé Brut



ROASTED BEET & GOAT CHEESE TERRINE

Philippe Colin, Chevalier-Montrachet 2007



SAUTÉED LONG ISLAND BAY SCALLOPS
ON A BED OF CAPE COD TURNIPS

Ballot-Millot, Meursault-Charmes 2004, en magnum



POACHED STRIPED BASS BARIGOULE
WITH CELERY ROOT, AND TOMATO & BASIL PURÉE

Ballot-Millot, Meursault-Charmes 2004, en magnum



RACK OF LAMB & RACK OF PORK AU JUS
CAROLA POTATO PURÉE, QUENELLE OF BUTTERCUP SQUASH

Camille Giroud, Vosne-Romanée "Les Malconsorts" 2001



ROASTED LOIN OF VENISON
POTATO GRATIN WITH APRICOTS, CAPE COD TURNIP PURÉE

Domaine Saint Prefert, Chateauneuf-du-Pape "Charles Giraud" 2007



SQUASH CHEESECAKE WITH CANDIED GINGER & GINGER COOKIE CRUST

SAMPLING OF COOKIES:

PINWHEELS, CHOCOLATE CHOCOLATE CHIP RUM,
PEPPER GINGERSNAPS, CINNAMON COINS, LANGUE DE CHAT,
HAZELNUT SUGARED BUTTER COOKIE

Domaine FL, Quarts de Chaume 2005

