STONE SOUP COTTAGE

Six Course Chef's Tasting Menu

First Course

Fresh Fennel Chowder
finished with Grilled Brioche and Pernod
Wine Pairing Option: 2005 Huber Grüner Veltliner, Austria

Second Course

Heirloom Micro-Greens
with Preserved Lemon Vinaigrette and Romano Cheese Tuille

Third Course

Casserole of Eggplant
with Smoked Tomatoes and Shaved Gouda
Wine Pairing Option: 2008 Zaca Mesa Viognier, California

*Fourth Course

Potato and Gruyere Soufflé
with Shaved Truffles and Leek Liaison
Wine Pairing Option: Wilderkrans, Cabernet Franc/Merlot, South Africa

*Fifth Course

Wild Mushroom Cassoulet
Wine Pairing Option: 2008 Seghesio, Zinfandel, California

Sixth Course

Sabayon with Fresh Berries
OR
Fromage Plate with Dried Fruit and Toast

(*) Indicates Courses Not Included with the Four Course Menu – Sorry No Substitutions

$49.95 For Four Course Tasting Menu
$69.95 For Six Course Tasting Menu ● Price Excludes Tax, Gratuity and Wine
Four Flight Wine Pairing with Both Menus Available- $35.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness