

# VICTORIA ALBERT'S

Welcome

**Candice Gerard**

12 December, 2013

## Amuse-Bouche

**Roasted Pheasant with Walnut Aioli**

*Piper Heidsieck Cuvée 1785 NV Brut*

**Octopus "A La Plancha" with Black Garlic Aioli**

*Granbazán "Etiqueta Ámbar" Albariño, Rías Baixas 2011*

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

*Reichsgraf von Kesselstatt, Piesporter Goldtröpfchen Riesling Kabinett, Mosel 2011*

**Fennel Pollen Crusted King Salmon in a Salt Bowl**

*Foxen "Old Vines" Ernesto Wickendon Vineyard Chenin Blanc, Santa Maria Valley 2011*

**Poached Chicken Egg and Sausage**

*Hartford Court Land's Edge Vineyards Pinot Noir, Sonoma Coast 2010*

**Colorado Bison\* with Caraway Seed Vinaigrette**

*Palacios Remondo Propiedad, Rioja 2008*

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

*Château Lassègue Bordeaux Blend, Saint-Emilion 2004*

**Selection of Cheese from Our Trolley**

*Quinta do Crasto Late Bottled Vintage Porto 2007*

**Apple Quark Panna Cotta**

**Flourless Chocolate Cake with Roasted White Chocolate Gelato**

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

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

May we suggest our Wine Pairings \$105.00 per guest.

\*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.