

LEMAIRE

A TASTE OF SPRING WITH A MASTER CHEF AND MASTER SOMMELIER

March 31st, 2010

Cremant de Bourgogne Sparkling Wine NV

Chilled Spring Asparagus Salad

beet poached quail eggs, goat's "r" us camembert,
fiddlehead ferns, Johnny jump ups, virginia "surryano" ham

Hugl Gruner Veltliner Austria 2006



Olive Oil Poached Copper River Salmon

ramps, wild morel mushrooms, anson mills roasted corn polenta,
bourbon maple aged roe, truffled spring pea coulis

Domaine Mordorée Rosé Cotes du Rhone 2009



Garlic Roasted Shenandoah Valley Loin of Lamb

fingerling potatoes, oven cured tomatoes, smoked bacon hash,
vidalia onion bulbs, rosemary jus

Bressia Montegrelo Cabernet Sauvignon Mendoza 2007



"Alligator Chocolates"

coffee

\$75 per guest, not including tax and gratuity