

Sanctuary

*5 Minnesota Wines from Alexis Bailly Vinyards**
paired with
5 Course Tasting Menu by Sanctuary

Thursday, January 21, 2010
5:30 p.m. to 10:00 p.m.

MENU

Entice

1. red peppercorn foie gras torchon with yellow curry paint and braised chestnut crab apple
served with: "Hastings Reserve"

Refresh

2. sea scallop avocado ceviche, tangerine oil and habanero pepper dust
served with: "Seyval Blanc"

Nourish

3. Duet of
miso pacific sea bass with edamame, smoked bacon, roasted yellow grape tomatoes and yellow foot chanterelle mushrooms
thai chili pork belly with polenta fries and lavender red wine sauce
served with: "Voyageur"
4. braised leek salad served with red grapes, wisconsin italian aged cave cheese and duck prosciutto
served with: "Rose Noir"

Indulge

5. vanilla ice cream tartlets with asian pears and walnut caramel sauce
served with: "Isis Ice Wine"
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\$45 (excluding tax and tip)

* equals about 2.5 glasses of wine total

