

PARKER'S

RESTAURANT

Chef's Tasting Menu Summer 2009

First Course

Blue Point Oyster
Cucumber and Apple Cider Vinaigrette

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand

Second Course

Seared Hudson Valley Foie Gras
Caramelized Pear, Cabernet Syrup and Brioche Toast

M. Chapoutier, Cotes du Rhone, "Belleruche", Rhone, France

Third Course

Hibiscus Granité
Simply Syrup Poached Flower and Ice

Fourth Course

Petit Filet Mignon
Baby Carrot, Broccolini and Truffle Roasted Russian River Fingerling
Morel Demi Glace

Trincherro, Cabernet Sauvignon, "Family", Monterey-Lake-Santa Barbara Counties, California

Fifth Course

Organic Egg Flan
Blackberries, Raspberries and Blueberries

\$65 per person
\$85 per person with Wine Pairings
(taxes and gratuity not included)