



The French Way to Exotic

To Begin

Carruba infused oregano petit pain

Chive crepe “suzette”
House made lulo crème fraîche
Tamarillo chutney
Cavier

Crushed lulo Mimosa
Domaine des Aubuisieres brut, Loire Valley

“Razz My Berries”

Ravioli of butternut squash, lulo and granadilla
Cloudy Bay buerre blanc
Salad of watercress and arugula
Tamarillo confit vinaigrette

Cloudy Bay Sauvignon Blanc, New Zealand

Main Event

Confit de canard “a l’orange”
Reduction of lulo, granadilla and carruba
Lulo infused ragout of vegetables
Roasted baby beets, sauté of green beans

Blackstone Merlot, Woodbridge, California

Finale

Curd Tarte of carruba and granadilla
Swiss meringue
Fresh Berries

Alzeyer Rotenfels Siegerrebe Beerenauslese
2005, Germany

T H E
BELVEDERE

To Start

Chilled Banana Soup
With Sidesripe Prawns & Lulo Ceviche
*Weingut Reichsgraf von Kesselstatt Scharzhofberger,
Riesling Kabinett,
Germany 2005*

“Razz My Berries”

Pan Seared Digby Scallops
With Braised Celeryroot & Granadilla Chutney
*Cloudy Bay Sauvignon Blanc,
New Zealand 2007*

Main

Tamarillo Glazed Pembina Pork Tenderloin
With Agria Potato & Organice Leek Hash
*Bouchard Pere & Fils, Savigny-les-Beaune 1er Cru,
France 2005*

To Finish

Curuba Panacotta
With Passion Fruit Ice Cream & Sugar Tuile
*Tinhorn Creek Kerner Icewine, British Colombia,
Canada 2007*



Antipasti

Tomarillo & Goat Cheese Tart
With Elk Salami & Toasted Pine Nuts
Finished with 12 Year Old Balsamic
Paired with:
Domaine Huet Vouvray Le Mont 2005

Primi

Chilled Seafood Salad
With Crushed Lulo & Cloudy Bay vinaigrette
Paired with:
Cloudy Bay Sauvignon Blanc 2007

Secondi

Spiced Tuna & Warm Foie Gras
Root Vegetable Ragu
With a Granadillo Ginger Sauce
Paired with:
Tedeschi Amarone Della Valpolicella
Capitel Monte Olmi 2004

Dolce

Caruba Chocolate Trio
With Cocoa Nibs & Caramelized Almonds
Paired with:
Quady Essencia 2006