



restaurant david drake

## Special Wine Cellar Menu

*July 18th, 2009*

### AMUSE BOUCHE

#### COPPS INLET OYSTER

gazpacho shooter, lemon confit and horseradish

*McWilliams Riesling "Hanwood Estate 2006 (Australia)*

#### Seared Sea Scallop

mango purée, shrimp bouillabaisse

*Brugnano Kue 2006 (Sicily)*

#### SEARED NEW YORK STATE FOIE GRAS

port poached cherries and almond toast

*Lucien Crochet Sancerre "La Croix du Roy" 2005 (France)*

#### Steamed Loin of Rabbit

braised leeks, roasted eggplant, basil emulsion

*Conde de Alicante "Marina Alta" 2006 (Spain)*

#### Long Island Duck Breast

celery root purée, garden vegetables, rhubarb broth

*Ceja "Vino de Casa" Red 2003 (California)*

#### BRAISED SHORT RIBS

caramelized onion infused potato purée, mature arugula

*Chateau La Tour du Mons Margaux 2003 (France)*

#### ASSORTMENT OF HAND CRAFTED CHEESES

*Cru D'Arch Pugneau Sauternes 2003 (France)*

#### ORANGE PANNA COTTA

tropical salad, fresh garden lemon balm

*Vinedo de Los Vientos "Alcyone" (Uruguay)*

*Executive Chef David Drake  
Chef de Cuisine Peter Turso*