



RESTAURANT LOUNGE

JULY 6, 2010 IS

PIG TUESDAY

\$37

\$50

with Wine Pairing

1ST COURSE

Crispy Pork Belly

Creamy Polenta and Fried Egg

Rosé, Domaine Bellevue, Touraine, Loire '08

or

Pâté de Campagne

Old Fashioned Mustard, Housemade Dill Pickles
and Grilled Sourdough

Sauvignon Blanc, Sandy Cove, Marlborough '09

2ND COURSE

Sumac Rubbed Pork Chop

Grilled with Swiss Chard, Roasted Artichoke,
Preserved Lemon and Pork Jus

Cotes du Roussillon, Calandray, Rhone '06

or

Roasted Pig Shawarma

Grilled Turkish Bread, Tomato Confit,
Grilled Scallions, Labneh-Harissa Sauce

Zweigelt, Zum Martin Sepp, Weinvertiel '08

3RD COURSE

Chocolate, Bananas and Bacon

Chocolate Mousse, Banana Toffee
and Candied Smoked Bacon

Sauternes, Les Tuileries, Bordeaux '06