

*La  
Traviata*  
RESTAURANT

WELCOMES  
DARIOUSH AND SHAHPAR KHALEDI, PROPRIETORS

**DARIOUSH**

JUNE 8, 2006

**HORS D'OEUVRES**

**DARIOUSH 2005 SIGNATURE VIOGNIER**

**TOMATO BISQUE**

SERVED WITH A WARM BLUE CRAB AND ARTICHOKE CROSTINI,  
DRIZZLED WITH CHIVE INFUSED OIL

**DARIOUSH 2004 SIGNATURE CHARDONNAY**

**FOREST MUSHROOM STRUDEL**

ON A SAVORY GORGONZOLA CREAM,  
SERVED WITH AN AGED BALSAMIC REDUCTION

**DARIOUSH 2003 SIGNATURE MERLOT**

**MINTED AUSTRALIAN LAMB**

ACCOMPANIED BY A DUO OF GLAZED CARROTS AND MINT PESTO,  
SERVED WITH A SEASONAL MÂCHE SALAD

**DARIOUSH 2003 SIGNATURE SHIRAZ**

**DRUNKEN FILET**

SEARED CABERNET SOAKED FILET MIGNON,  
GARNISHED WITH CARAMELIZED SHALLOTS,  
COMPLEMENTED BY A PARMESAN RISOTTO,  
SERVED WITH A RED WINE REDUCTION

**DARIOUSH 2003 SIGNATURE CABERNET SAUVIGNON**

**SEASONAL BERRIES MARTINI**

COMPOSED OF MACERATED MIXED BERRIES, VANILLA CAKE  
AND SOFT BEATEN CREAM,  
WITH A DELICATE CITRUS ZEST AND DRIZZLED WITH POMEGRANATE SYRUP

**2003 SHAHPAR LATE HARVEST SÉMILLON SAUVIGNON BLANC**

GUEST EXECUTIVE CHEF LOUIE JOCSON  
EXECUTIVE CHEF TINIDAD BENTANCOURT