



WELCOMES  
BERNARD LA BORIE

# DARIOUSH

MAY 18, 2006

## PASSED APPETIZERS

PICKLED KUMAMOTO OYSTERS WITH CRÈME FRAÎCHE AND CUCUMBERS.  
SEA SCALLOP, MEYER LEMON AND CHAMPAGNE CEVICHE WITH FRESH THYME.

**DARIOUSH 2005 SIGNATURE VIOGNIER**

## COLD POACHED ALASKAN HALIBUT À LA DORIA

SERVED WITH TEARDROP TOMATOES, BABY ROMAINE,  
AND A CITRUS-MANGO DRESSING.

**DARIOUSH 2004 SIGNATURE CHARDONNAY**

## SEARED HUDSON VALLEY FOIE GRAS

GARNISHED WITH GRANNY SMITH APPLE COMPOTE, STRAWBERRY COULIS,  
DRIZZLED WITH 20 YEAR AGED BALSAMIC.

**DARIOUSH 2003 SIGNATURE MERLOT**

## APPLEWOOD SMOKED BACON LARDED FILET MIGNON

ACCOMPANIED BY HERB-ROASTED BABY CARROTS,  
COMPLEMENTED BY ROAST GARLIC POTATO PURÉE,  
DRIED PLUM AND ANCHO CHILE SAUCE.

**DARIOUSH 2002 SIGNATURE CABERNET SAUVIGNON (6 LITER BOTTLE)**

## POACHED ANJOU PEAR TART

WITH A DELICATE LAVENDER INFUSED CLOVER HONEY, RASPBERRY COULIS.

**2003 SHAHPAR LATE HARVEST SÉMILLON - SAUVIGNON BLANC**

EXECUTIVE CHEF: ALEC SCHRADER  
SOMMELIERS: CHRIS RYERSON, AUBREY BAKER, PAUL PINARIO