



Lumiere Restaurant
WINTER RESTAURANT WEEK DINNER MENU
Sunday, March 9th through Friday, March 14th
\$33.08 (\$48.08 with wine pairings)

FIRST COURSE

Mushroom Soup
Exotic Mushrooms, Madeira Brown Butter and Gremolata
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Marc Kreydenweiss, "Perrieres," Carignan, Rhone 2003

Little Gem Lettuce Salad
Creamy Anchoyade-Parmesan Dressing & Garlic Croutons
~
Dom. La Floran, "Florescens," Viognier, Rhone 2006

House Cured Salt Cod Brandade Fritters
Swiss Chard, Roasted Tomatoes and Black Olives, Herb Aioli
~
Xarmant, Txakoli, Hondarribi Zuri, Basque 2006

Hoisin Glazed Duck Wings
Pickled Cucumber
~
Pinkus, Organic Hefeweizen, Germany

MAIN COURSE

Herb Crusted Chatham Hooked Cod
Roasted Potatoes, Onion Confit and Sauce Verte*
~
Dom. du Tariquet, Sauvignon Blanc, Gascogne, France 2006

Coq au Vin Blanc
White Beans, Smoked Paprika, Green Olives & Chorizo
~
Lolonis, Chardonnay, Mendocino 2005

Humanely Raised Veal Meatloaf
Mashed Potatoes, Roasted Carrots & Mushroom Gravy
~
Rock & Vine, Meritage, California 2005

DESSERT

Grapefruit Sorbet
Citrus Salad, Tequila Syrup and Mint
~
Louis Bouillot, "Perle de Vigne," Brut, Bourgogne NV

Caramelized Apple & Almond Crisp
Sour Cream Sorbet
~
Château Bel Air, St. Croix du Mont 2003

Dark Chocolate Mousse Parfait
Decaffeinated Espresso Mascarpone and Sweet Cream Sauce
~
Ramos Pinto, "Collector," Porto Reserva

**We take great pride in serving local, organic, sustainably raised or
harvested ingredients whenever possible.**

* Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.