



OWLS Dinner
February 28, 2009

Bordeaux

1st

*Salad of organic arugula, house-cured duck prosciutto, shaved morbier,
and champagne vinaigrette*

2nd

Wild mushroom tart with crème fraiche foam

3rd

*Center cut petite filet mignon on truffled whipped potatoes
with haricot vert and a rich cabernet reduction*

Chocolate

Espresso pots de crème