

Twice Baked Jarsberg Cheese Souffle
topped with apricots and cracked black pepper
served with a cream sauce

Scottish Smoked Salmon
thinly sliced, accompanied with melon and radish puree
and Black Bread

Champagne Sorbet
Served with
Perrier Jouet

Veal Medallions Saute'
with American goose liver and wild mushrooms
offered with a medeira wine sauce

Jardiniere
of Summer vegetables

White and Wild Rice
finished with browned pecan pieces

Bibb, Raddichio, and Belgian Endive
garnished with
harvarti cheese and croutons
tossed in a creamy mustard, dilled dressing

Wines

Chardonnay 1985 De Loach
Robert Mondavi 1982 Reserve Cabernet Sauvignon