

FORTÉ RESTAURANT *Welcomes* **JEAN-JACQUES FERTAL**

Celebrate a Special Evening on Thursday February 11th with Five Exquisite Courses for 24 Guests Only

ASSORTED BUTLER PASSED HORS D'OEUVRES

Blanc des Karantes et Rouge des Karantes

Amuse Bouche

KUMOMOTO OYSTER

Hijiki, Tartare of Big Eye Tuna, Toasted Brioche

Champagne Sparnacus

First Course

POACHED AMISH CHICKEN,

Jus Lié, Wilted Spinach, Sweet Dumpling Squash

Château des Karantes Blanc, Coteaux du Languedoc 2008

Fish Course

PAN-ROASTED WILD KING SALMON

Mushroom Ragout, Mushroom Purée, Pea Shoots

Domaine Albert Bichot Pinot Noir, Bourgogne

Meat Course

ROAST LAMB RACK

Braised Lamb Leg, Dauphinois Potato, Glazed Root Vegetable

Château des Karantes, Coteaux du Languedoc La Clape 2007

Dessert

TRIO of CRÈME BRÛLÉE

Chocolate • Orange • Vanilla

Château du Pavillon, Loupiac, Bordeaux

RECEPTION: 6:30PM

Dinner Will Start Promptly at 7:00pm

\$100 INCLUSIVE OF TAX AND GRATUITY

CONTACT YOUR HOST DAVID DUEY AT 248-594-7300