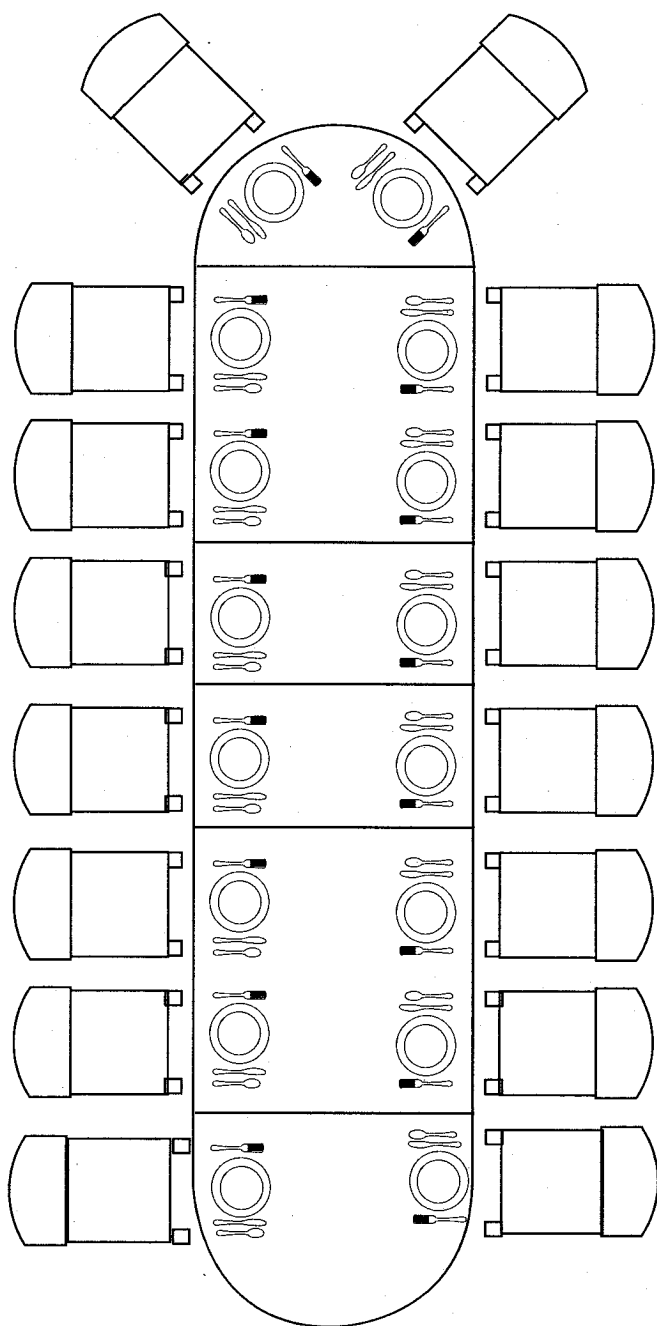




*Chef's Table*

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At The Concierge Lounge



Lobster and Alaskan King Crab Leg Salad

Pear-grapefruit slaw, citrus dressing and micro greens

Simonsig, Sauvignon Blanc, Stellenbosch, South Africa - 9

Soup Trio

Green pea bisque, double oxtail consommé,

Porcini mushroom soup

Giant Steps, Pinot Noir, Yarra Valley, Australia - 8

Chinese-Style Duck Roll

In a crispy crêpe tempura, with Hoisin reduction

Bride of the Fox Sake

Roasted Double Lamb Outlet

Potato-pancetta risotto, broccolini and port wine glaze

Sequoia Grove, Cabernet Sauvignon, Napa, California - 7

Warm Granny Smith Apple,

Pecan and Pine Nut Torte

Green apple gelato and Calvados-whipped cream

Errazuriz, Sauvignon Blanc, Late Harvest

Casablanca Valley, Chile