



World Gourmet Summit Dinner Menu
7 - 13 April 2008

An Evening in Paris

Soup

Brasserie WOLF Specialty Onion Soup with Comte Cheese

Salad

Fresh Goat Cheese in a Crisp Crust with Mesclun Salad, Sun dried Tomatoes & Basil

In-Between

Pan Seared Duck Foie Gras Caramelized Apple with Aged Balsamic

Main Course

Hokkaido Scallops Skewer with Provençal Vegetables

OR

Veal Tenderloin on a Bed of Green Pea Puree with Black Truffle Sauce, Potato Gratin

Dessert

Brasserie WOLF Profiteroles

Coffee or Tea

\$88++

American Express Card Members Enjoy 15% Savings on Dinner Menu