

3765 ROSWELL ROAD  
ATLANTA, GA 30342

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**CELLAR 13**  
**FOUR SEASONS - Park 75**  
**CHEF'S TABLE 8 COURSE DINNER WITH WINES OF THE NORTHERN RHÔNE**  
**VALLEY**  
**Friday, March 12, 2010**

*Pierre Peters Brut Champagne "Cuvée de Reserve" Grand Cru  
Blanc de Blancs  
from magnum*

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Bay Scallops "Rockefeller" Style  
Sauce Mornay, Herb Gratin  
*Pierre Gaillard 2007 Condrieu*

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Peppered Carpaccio of Antelope  
Salad of Wood Grilled Mushrooms, Black Olive Toast  
*Georges Vernay 2006 Côte-Rôtie "Blonde du Seigneur"*

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Truffled Pheasant Breast, Soft Polenta Cake  
Shaved Foie Gras, Black Currant Sauce

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Ox Tail Ravioli  
Baby Rainbow Chard, Veal Sauce Reduction  
*Pierre Gaillard 2006 Cornas*

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Tenderloin of Lamb, Roasted Eggplant Mousaka  
*Yann Chave 2006 Hermitage*

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BQ Braised Beef Short Rib, Matzutaki Mushrooms, Potato Purée

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Constant Bliss, Jasper Hill, Vermont  
Crottin, Loire Valley, France  
Robiola, Piemonte, Italy  
Warm Buttermilk Biscuit, Champagne and Ginger Poached Pear  
*Marc Sorrel 2005 Hermitage blanc*

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Dessert

*the art of wine*

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**Tiramisu Cake, Hazelnut Ice Cream and Hazelnut Ganache**  
*Chateau de la Mulonnière 2005 Coteaux du Layon "Beaulieu"*  
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**Mignardise**

*\$195 per person all inclusive*

*the art of wine*