

**The Carlyle Hotel  
A Rosewood Hotel**

**BIENVENUE AU PREMIER DINER-DEGUSTATION DE CLOS MIMI**

*March 22<sup>nd</sup> 2007*

BUTTER POACHED MAINE LOBSTER  
Petit Spring Vegetables and Banyuls Consommé

*Clos Mimi, "Petit Rousse," Syrah, Paso Robles 2005*

TRUFFLED TORCHON OF FOIE GRAS  
Spiced Quail Breast and Leg Confit, Frissé, Raspberry Gastric

*Clos Mimi, "Brave Oak Vineyard," Syrah, Paso Robles 2003*

TENDERLOIN OF VANILLA CURED PORK  
Braised Pork Belly, English Peas, Pearl Onions, Shaved Black Truffle

*Clos Mimi, "Shell Creek Vineyard," Syrah, Paso Robles 1999*

COLORADO SADDLE OF LAMB  
Smoked Tomato Confit and Eggplant,  
Shaved Fennel, Feta Panna Cotta, Fennel Oil

*Clos Mimi, "Shell Creek Vineyard," Syrah, Paso Robles 2003*

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*Clos Mimi, "Shell Creek Vineyard," Syrah, Paso Robles 1996 (from magnum)*

KOBE BRAISED SHORT RIB  
Oregon Morels, Heirloom Baby Carrots, Grits

*Clos Mimi, "White Hawk Vineyard," Syrah, Santa Barbara 2002*

Carlyle Chocolate Soufflé & Petit Fours

*William E Rhodes C.W.E  
Wine Director / Sommelier*