

PARALLAX

SNOWCAT DINNER MAMMOTH MOUNTAIN

MARCH 2008
FIVE COURSES

FIRST

PORK BELLY

QUAIL EGG, TRUFFLE, GRANNY SMITH APPLE SALAD

SECOND

FOIE GRAS

PAN ROASTED, PEAR & ROSEMARY CONFITURE, HONEY COGNAC GLAZE

THIRD

SCALLOPS

ORANGE AND FENNEL SALAD, SEA URCHIN ESPUMA

FOURTH

VEAL

CRISPY SWEETBREADS AND BRAISED SHOULDER, BLACK TRUFFLE LINGUINI

CHEESE

CAMEMBERT

STRAWBERRY CHAMPAGNE CONFITURE

DESSERT

"IRISH CAR BOMB"

JAMESON SOAKED WHITE CHOCOLATE BREAD PUDDING, BAILEYS ICE CREAM, GUINNESS ESPUMA

EXECUTIVE CHEF NICKOS ROVELLO