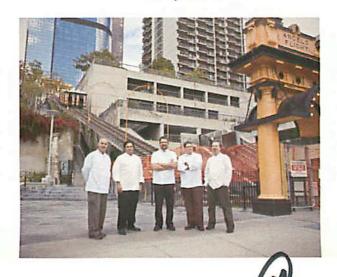


providence

## 5×5 Chefr Collaborative april 28<sup>th</sup>, 2009



quartet of amuse bouche michael cimarusti

hamachi sashimi ton buri, asian pear, red radish and fennel david lefevre

taittinger, cuvée prestige m.v.

shellfish "printanière" santa barbara prawns, abalone, squid, clams, lemongrass – shellfish emulsion josiah citrin

riesling kabinett, "serrig würtzberg" bert simon 1998

sautéed wild striped bass white carrot purée, nettles, fava beans, fennel pollen neal fraser

chardonnay, hartford court "four hearts vineyards" 2005

barley timbale
peas, artichokes, foie gras, mushroom sauce
gino angelini

pinot nero, "meczan" j. hofstätter 2007

roasted duck "apicius" spiced pineapple, rhubarb and celery root alex stratta

grenache, domaine de la pertuisane 2005

un café à bordeaux canelé ice cream, coffee parfait and toasted hazelnuts adrian vasquez

vin santo, antinori 2005

special thanks to our guest chef alex stratta of alex at wynn las vegas chef, michael cimarusti/sous chefs, sam baxter and tristan aitchison