

CUISTOT

Palm Desert Restaurant Week Menu



Choice of:
Chilled Watercress Vichyssoise

Or

Heirloom Tomato Tartare

* *ALBARIÑO, BOKISCH VINEYARDS, Lodi, California, 2005*



Roasted Rack of Lamb

With Fresh Rosemary and Natural Juices

* *SHIRAZ, DOMAINE TERLATO & CHAPOUTIER, Victoria, Australia (95% Shiraz, 5% Viognier), 2006*

Or

Seasonal Seabass Grilled Over Bamboo Rice,
Ginger, Fresh Herb Vinaigrette and Chinese Lettuce Salad

* *CHARDONNAY, TREFETHEN FAMILY VINEYARDS, Oak Knoll District of Napa Valley, 2006*

Or

Chicken with Imported Morrels,
Slow Cooked in it's Natural Juices

* *PINOT NOIR, JOSEPH DROUHIN, Véro, Burgundy, France, 2005*



A Sampler Plate of our Pastry Chef's Creations

\$38.00

* *Suggested Wine Pairing by Sommelier Fred Gerber available for \$19.50*