



FOUR SEASONS HOTEL

*Las Vegas*

*FT*

*Sunday, October 14, 2007*

*Amuse Bouche*

*Citrus Smoked Salmon Tartar on Cucumber, Lime Wasabi Cream*

*Appetizer*

*Woodland Mushroom Ravioli with Apples, Baby Arugula,  
Micro Herbs, Leek and Cider Reduction*

*Salad Course*

*Endive and Watercress with Roasted Pears,  
Canadian Pecan Nuts, Pistachio Oil Vinaigrette*

*Entrée*

*Roasted Petit Beef Filet with Grilled Lemongrass Scented Jumbo Prawns,  
Double Lamb Chop, Wild Mushroom Risotto with  
Roasted Roma Tomato and Spinach, Red Wine Reduction*

*or*

*Crab Crusted Snapper with Tomato, Onion, Capers and Lemon Relish,  
Black Olive Fregata Risotto, Grilled Asparagus*

*Dessert*

*Warm Chocolate Pudding Cake, Dolce Leche Ice Cream*

*Wedding Cake*

*White Chocolate Raspberry & Passion Fruit*