

THE VERY BEST OF CHEF MARK WEBER

AMUSE BOUCHE

**Dry Cured Foie Gras, Gewürztraminer Wine Jelly,
Shokupan, Shiso Blossom**

A Dinner with Patricia Wells, famous Cookbook Author 1996

FIRST COURSE

**Butter Poached Maine Lobster, English Garden Pea Puree,
Savoy Cabbage, Mint Oil**

A Dinner with Chef Paul Bocuse, 3 Stars Michelin 1997

SECOND COURSE

**Maccheroni di Zita, Roasted Celery and Parsnip Puree,
Bechamel, Truffle or Black Trumpet**

A Dinner with Yves Camdeborde, famous Paris Chef 2002

THIRD COURSE

**Mediterranean Daurade, Tomato Confit,
Spanish Dried Chorizo, Brandade, Sea Foam, Herb Tangle**

WaterMark Seafood – First Anniversary Dinner 2004

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FOURTH COURSE

Intermezzo Pineapple Sorbet

FIFTH COURSE

**Basil Crusted Lamb Loin, Bilberry Jus Lie',
Bouquetiere Vegetables**

*A Stage with Chef Francois Keiner Auberge du Schoenenberg,
Alsace, 3 Stars Michelin 1997*

SIXTH COURSE

**Bourbon Island Vanilla Sorbet,
Beaumes de Venice, Fresh Fruit**

A James Beard House Dinner, New York 1998

Mignardises & Truffles Gift Chocolate