

*La Chaîne des Rôtisseurs*  
*The Triangle Bailliage of North Carolina*

Is Fashionably Unabashedly Pleased to Present

*Oriental Eclectic*



*At Fins Restaurant*  
*In Raleigh*  
*On Sunday, October 31, 2004*

---

## Mystery Hors d'Auvrays

Champagne E. Barnaut, Grand Cru Réserve Brut NV

### A Sashimi Trilogy

#### Tuna

Hawaiian tuna (toro, i.e., fatty) has been argumentably ostensibly augmented with Oregon wasabi freshly and gratefully grated at Fins utilizing a sharkskin grater.

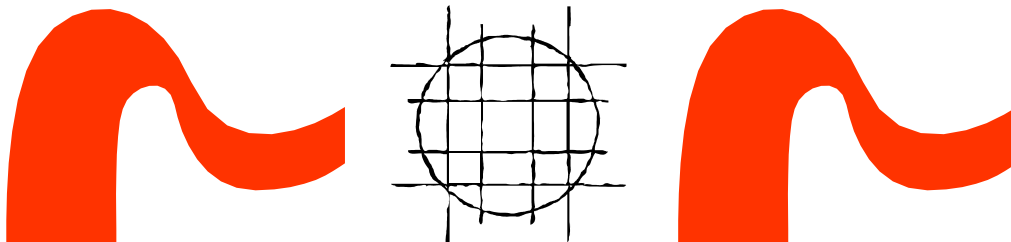
#### Tai

The tai, a sea bream from Fiji, otherwise viable and identifiable as a reliable scion of cold water pink snapper. The fish rapturously enwraps and aggressively engulfs an engorged gorgeous swish cerviche composed of lobster that has been blanched in mirin (rice wine) and sake plus garlic, chive and lime juice with a subliminal suggestion of coy soy all covered with an emotional emulsion declaring its devotion to lime juice, olive oil and some cheerful chervil.

#### Conch

Turks and Caicos, diminutive tender conch, have been shaved bur not depraved and introduced to Chinese white rice wine and (less salty) Chinese soy with its smoky intonations and fines herbs incantations.

Girard, Sauvignon Blanc 2003, Napa Valley



## *A sparagus Potage with Diver Scallop Puffs*

A purée derives from aromatic vegetable with asparagus asserting its high profile role therein. Scallops meanwhile have been whirled at high speed with spring water and sake only to be subjected to a crippling whipping with egg whites following which there is a one to three second flash frying of the above leading to its finding its forte in a sauté of butter and olive oil generating just the right stuff for enough of a tough puff. Concurrently, marginally absurd lemon curd has been whipped with whole egg, butter with the urbane aim of forming a gratinée on the surface punctuated awfully artfully with assertive asparagus spears.

## *Matsutake Soufflé*

Exorbitant mushrooms (\$20/lb.) have been braised unfazed in butter, fish stock, soy, and mirin, a soft sell of a duxelle of this mélange subsequently folded into a chaste béchamel base comprised of cream steeped in the mushroom stems then invoking provoking egg yolk and the sweetest of elitist tamari (which is 100% soy as opposed to soy sauce, which contains 60% wheat – mon dieu!).

Olivier LaFlaive, Bourgogne, Les Setilles 2002

## *Barramundi*

This fair game fish, which slacks off in brackish waters, has been seared to a crisp state of once being. Duck (moultarde) foie gras from Sonoma has also gotten itself into a sever sear. Then unsuspecting eggplant enters en scène in sin as does kobu, a slick and sheik sheet kelp that has been dispersed so as to become immersed in a low key smoky broth of Japanese wine and culturally sultry poultry stock.

Joseph Balland-Chapuis, Côteaux de Giennois Rouge 2001



The Justifiably Widely Envied Triangle Bailliage Vertical Intermezzo

*Pink Guava Sorbet*

*Wasabi Crusted Beef*

Wagyu “mishima grade” beef tenderloin has been wedded to hoshemiji, trumpet royal mushrooms that are large, white, and meaty with a sweet yeasty aura. The meat has been back and belly massaged with wasabi root. Ultimately intended to coincide inside this marriage, garlic has been quadruple blanched, pan roasted with butter, then whipped to a seemingly dreamy creamy state of fussy fluffiness. A reduction is as well a part of the production dredged from a soy-mirin-veal stock base – reduced thrice for the same price.

Domaine Les Pallières, Gigondas 2000

*Black Plum Soup*

Chilean black skinned plums have been cooked down with sugar and plum wine, only to be chilled and ushered through a chinois. In parallel, whole milk, ricotta, vanilla bean, and heavy cream have been chilling out over night, thence to be re-chilled. The accompanying almond fritter convenes almond paste, cake flour, whole egg and toasted almonds, these elements eventually folded with egg whites. A sugar preserved ginger poses snugly and smugly from on high.

?? Mystery Wine ??

**FINS**

*Proprietor and Chef – William D’Auvray*

*Proprietor and General Manager – Lisa D’Auvray*

*Co-Proprietors – Tom and Pat Gipson*

*Sous Chef – James Vassall*

