

Tasting Menu
Prix Fixe

Quail Egg in Katafi, Watercress, Osetra Caviar
2000 Schramsberg "J. Schram"
Sparkling Wine-North Coast California



Nantucket Bay Scallops, Brussels Sprouts,
Spiced Almonds, Prosciutto Nage
2005 J.C. Cellars "Preston Vineyard"
Marsanne-Dry Creek Valley



Foie Gras Torchon, Pomegranate, Brioche
1999 Chateau Pajzos, Tokaji Aszú-5 Puttonyos
Tokaji-Hungary



Wolfe Farm Quail, Wild Rice, Snap Peas, Meyer Lemon Sauce
2003 Domaine Marc Roy "Clos Prieur"
Gevrey Chambertin-France



Pancetta Wrapped Venison,
Braised Leeks, Celery Root, Sherry Sauce
2002 Silver Oak "Alexander Valley" Cabernet Sauvignon



Francois Pralus "Trinidad," Chocolate
Two Presentations:
Silken Torte, Chocolate Honeycomb, Fondant au Chocolate
Ice Cream Sandwich, Devil's Food Cake, Chocolate Sorbet
1990 Mas Amiel, Maury-France

Executive Chef Robert Curry

Available for the Entire Table Only
one hundred twenty five dollars per guest
two hundred sixteen dollars per guest with wine

menu subject to change