

*Vegetarian Menu
Prix Fixe*

Chestnut Soup, Medjool Dates, Pistachios,
Mascarpone, Colombo, Pomegranate
*2005 J.C. Cellars "Preston" Marsanne
Dry Creek Valley*



Sunchoke Risotto,
Parmesan, Hazelnut Emulsion
*2005 Charles Audion
"au Champ Salomon" Marsannay-France*



Potato Gnocchi, Pea Shoots,
Wild Mushrooms, Parmesan Nage
*2004 Robert Stemmler
Pinot Noir "Nugent" Russian River Valley*



Poached Pear Charlotte,
Fromage Blanc Mousse, Soft Caramel
*2002 Bon Père Germanier "Mitis" Amigne de Vétroz
Valais-Switzerland*

Executive Chef Robert Curry

*Ninety eight dollars for four courses
One hundred forty eight dollars per guest with wine
à la carte requests will be honored*

menu subject to change