

Tasting Menu
Prix Fixe

Hamachi Sashimi, Fuji Apple
Avocado, Hearts of Palm, White Soy Vinaigrette
2007 Foxen "Ernesto Wickenden-Old Vines"
Chenin Blanc Santa Maria Valley



Maine Lobster, Veal Sweetbreads
Mâche, Whole Grain Mustard Vinaigrette
2006 Vincent Girardin 'Cuvée Saint Vincent' Bourgogne Blanc



Onion Crusted Tai Snapper, Horseradish
Braised Endive, Watercress, Beet Vinaigrette
2006 El Molino Pinot Noir Rutherford



Wolf Farm Quail,
Wild Mushrooms, Potato Risotto, Thyme Jus
2007 Copain "Tous Ensemble" Syrah Mendocino County



Watson Lamb, Pea Tendrils
Baby Leeks, Chickpea Purée, Kumquats
2004 Château Lassègue Grand Cru Classé Saint Émilion-France



Vanilla Bean Gratin,
Mandarin Sorbet, Poundcake, Marmalade
2005 Dolce "Late Harvest"
Sauvignon Blanc/Semillon-California

Available for the Entire Table Only
one hundred twenty five dollars per guest
one hundred ninety eight dollars per guest with wine