

*Vegetarian Menu*  
*Prix Fixe*

Blood Orange, Artichokes  
Bellwether Ricotta, Arugula, Lemon Coulis  
*2006 Schloss Gobelsberg "Steinsetz" Grüner Veltliner*  
*Kamptal-Austria*



Delta Asparagus Risotto  
Tarragon, Shaved Parmesan, Yuzu Emulsion  
*2007 Chappellet Chardonnay*  
*Napa Valley*



Potato Gnocchi  
Pea Shoots, Wild Mushrooms  
*2005 Domaine Chevalier "les Corvées" Pinot Noir*  
*Ladoix 1<sup>ER</sup> Cru Burgundy-France*



Slow Cooked Philo Apples, Almond Streusel Buttermilk Sorbet, Warm Calvados Caramel  
*2008 Mt. Horrocks Riesling*  
*Clare Valley-Australia*

*ninety dollars per guest*  
*one hundred forty two dollars per guest with wine*