

CHEF'S TABLE MENU

Seared Artisan Foie Gras with Pancetta Wrapped Medjool Dates
2006 Royal Tokaji, 5 Puttonyos, Hungary



Daurade Royale with Spring Garlic and Sauce Verte
2008 Gamble Vineyard Sauvignon Blanc, Yountville



White Asparagus "Fettucine" with Lobster and Morels
2007 Meursault "Les Tillets" Buzereau-Gruere



Tea Smoked Liberty Farm Duck Breast with Harissa Chick Pea Ragout
and Cumin Scented Carrot Pueuee
2007 Syrah, Purisima Mountain, Santa Ynez Valley, Parr Selection



Colorado Range Fed Buffalo with its own "Pot Roast as a Terrine"
2006 Miner, The Oracle, Napa Valley



Chef's Selection of Fine Ripe Cheese



Quatre Douceurs

Four sweet treats from the pastry kitchen

Chef's Table Menu.....135.00 Wine Pairings.....85.00

To be served properly, tasting menus should be ordered for the entire table