

Dishes to start

Chef's Garden Vegetable and Green Salad
2008 Gamble Family Vineyard Sauvignon Blanc, Estate, Yountville

Angus Beef Tenderloin Carpaccio with Smoky Aioli
and Grilled King Trumpet Mushrooms
2009 Parador, Rose of Tempranillo, Napa Valley

Seafood Salad with Firefly Squid, Laughing Bird Shrimp, Dungeness Crab,
Braised Baby Octopus and Cannellini Beans "Caught in the net"
2007 Franz Hirtzberger Gruner Veltliner, Federspiel, Rotes Tor, Wachau

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

Manila Mango and Maine Lobster Salad with Lemongrass
2008 Riesling, Chateau Montelena, Potter Valley

Dishes that fit right in between

New England Skate Wing Sautéed with Parsnip Puree,
Almonds and Brown Butter
2005 Saint-Aubin 1^{er} Cru, Morey-Blanc

Alaskan Halibut with Manila Clams, Wild Ramps and Spring Herbs
2007 Chablis 1^{er} Cru Forets, Domaine Louis Michel

Wolfe Farm Quail with Spinach and Stuffed Morels
2006 Nuits-Saint-Georges "Les Bas de Combe" A. Chopin & Fils

Ricotta Chick Pea Ravioli in a Parmesan Wild Mushroom Broth
2006 Gevrey-Chambertin, Clos de Meixville, Domaine Pierre Gelin

Main Dishes

Braised Veal Cheek and Roasted Spring Vegetable Salad
2003 Brunello di Montalcino, Val di Suga

Liberty Farm Duck Breast with Cherries in Red Wine and Fried Polenta
2006 Chronicle Pinot Noir, Cerise Vineyard, Anderson Valley

Pacific King Salmon with its own Potato Croquette,
Beets and Red Wine Glaze
2007 Lioco Pinot Noir, Michaud Vineyard, Chalone

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

Boneless Lamb Loin with Cumin Scented Carrot Puree
and Chick Pea Fries
2006 Lagier Meredith Syrah, Mount Veeder

Prime Angus Rib Eye Served Rare with Cheddared Pearl Tapioca
and Rutherford Red Wine Sauce
2006 Ladera Cabernet Sauvignon, Howell Mountain

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Choose Any Three Savory Dishes above plus
Dessert.....74.00
Wine pairings with 3 Savory Dishes48.00

Any Four Savory Dishes above plus Dessert.....90.00
Wine pairings with 4 Savory Dishes62.00

An 18% service charge, shared by the entire staff, will be included on each check
Tipping is not necessary