

### Dishes to start

Chef's Garden Vegetable and Green Salad  
*2010 Cliff Lede, Sauvignon Blanc, Napa Valley*

Angus Beef Tenderloin Carpaccio with Smoky Aioli  
and Grilled King Trumpet Mushrooms  
*2010 Parador, Tempranillo Rosé, Napa Valley*

Japanese Hamachi, Avocado and Asian Pear  
with Yuzu Kizami Emulsion and Dashi Gel  
*2009 Gruner Veltliner Federspeil, Burgberg, Lagler, Wachau*

Artisan Humane Foie Gras Seared with Medjool Dates,  
Candied Orange Peel and Pistachio Aerated Bread  
*2009 Passito di Pantelleria, "Ben Ryé", Donnafugata, Sicily*  
*2003 Chateau d' Yquem, Sauternes - \$75 dollar supplement*

Seafood "Pot au Feu" with Matsutake and Local Dungeness Crab  
*2007 Riesling, Kabinett, Trocken, Bopparder Hamm Engelstein,*  
*Matthias Muller, Mittelrhein*

Rosti Potato with California White Sturgeon Caviar  
\$38 dollar supplement  
*Champagne Roederer Brut Premier, N.V.*

### Dishes that fit right in between

Warm Maine Lobster and Oxbow Garden Winter Squash Salad  
with Spiced Crème Fraiche and Sweet Onion Marmalade  
*2009 Elyse, "L' Ingénue", Naggiar Vineyard, Sierra Foothills*

New England Skate Wing with Candied Eggplant, Pine Nuts and Brown Butter  
*2008 Ramey, Chardonnay, Sonoma Coast*

Pan Roasted Wolfe Farm Quail with a Soft Poached Quail Egg, Yellow Chanterelles  
and Black Trumpet Emulsion  
*2008 Gevrey-Chambertin, Aurélien Verdet*

Ricotta Chick Pea Ravioli in a Parmesan Wild Mushroom Broth  
Add Fresh Black Truffle - \$36  
*2007 Van Duzer, Pinot Noir, Estate, Willamette Valley*

### Main Dishes

Slow Cooked Bacon Wrapped Pork Tenderloin  
with Braised Napa Cabbage and Heirloom Apples  
*2008 Sinor-LaVallee, Pinot Noir, Talley-Rincon Vineyard, Arroyo Grande Valley*

Liberty Farm Duck Breast and Leg  
with Seckel Pears Poached in Red Wine and Cocoa Nib  
*2004 Movia, "Veliko Rosso" Slovenia*

Rhode Island Black Bass with Orzo and Lobster "Bordelaise"  
*2008 Yates Family Vineyard, "Cheval", Cabernet Franc, Mt. Veeder*

Broken Arrow Ranch Nilgai Antelope with Bone Marrow,  
Potatoes "Anna" and Grilled Belgian Endive  
*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  
*2007 Ladera, Cabernet Sauvignon, Howell Mountain*

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Choose Any Three Savory Dishes above plus Dessert.....74.00  
Wine pairings with 3 Savory Dishes .....48.00

Any Four Savory Dishes above plus Dessert.....90.00  
Wine pairings with 4 Savory Dishes .....62.00

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