



Asian Pear, Kona Kampachi and Avocado Salad with Yuzu Kizami  
*2007 Riesling Kabinett, Maximin Grunhauser Abtsberg, von Schubert, Mosel*

Seared Artisan Foie Gras with Cobia Quince and Pomegranate Chutney  
*2003 Royal Tokaji, 5 Puttonyos, Mád, Hungary*

Creekstone Angus Beef Tenderloin Carpaccio with Smoky Aioli  
and Grilled King Trumpet Mushrooms  
*2007 Etude, Rose of Pinot Noir, Carneros*

Duffy's Late Early Girl Tomato Soup with an Arancini  
*2006 Tocai Friuliano, Mario Schiopetto, Collio*



Monterey Squid Stuffed with Duroc Ham and Dungeness Crab  
with Sweet Garlic Puree, Tomato Confit and Sauce Verte  
*2008 Gamble Family Vineyard Sauvignon Blanc, Yountville*

Warm Maine Lobster and Roasted Sweet Potato Salad  
*2008 Pelerin "Les Tournesols" Paraiso Vineyard, Santa Lucia Highlands*

Local Sand Dab with Brown Butter, Candied Eggplant,  
Pine Nuts and Sultanas  
*2006 Ramey Chardonnay, Carneros*

Alaskan Halibut with Piquillo Pepper, Fatted Calf Chorizo, Catalan Rice and Saffron  
*2006 HdV Chardonnay, Hyde Vineyard, Carneros*

Wolfe Farms Quail with Shelling Beans, Torpedo Onion  
and Matsutake Mushrooms  
*2006 Vosne-Romanee, Domaine Jean Grivot*

Liberty Farm Duck Breast with Pink Peppercorns, Pear Poached in Red Wine  
and Kennebec Potato Chips  
*2006 Keplinger "Red Slope", Knights Valley*

Wild King Salmon gently cooked "Sous Vide" with its' own Crispy Pancetta,  
Braised Chard, Sweet Corn and Chanterelles  
*2007 Miner Family Pinot Noir, Gary's Vineyard, Santa Lucia Highlands*

Ricotta Chick Pea Ravioli in a Parmesan Wild Mushroom Broth  
*2006 Volnay "Vielles Vignes", Nicolas Potel*



Wild Maryland Striped Bass with Lobster Head Red Wine Reduction  
and Lobster "Orzotto"  
*2006 Anderson's Conn Valley Vineyards "Right Bank", Napa Valley*

West Texas "Nilgai" Antelope with Leek and Black Trumpet Potato Terrine and  
Roasted Root Vegetable Red Wine Reduction  
*2000 Corison Cabernet Sauvignon, Napa Valley*

Boneless Lamb Loin with Cumin Scented Carrot Puree and Chick Pea Fries  
*2004 Lagier Meredith Syrah, Mount Veeder*

Prime Angus Rib Eye Served Rare with Cheddared Pearl Tapioca  
and Rutherford Red Wine Sauce  
*2005 Paradigm Cabernet Sauvignon, Oakville*



We serve chilled filtered Napa tap water, Sparkling or Still  
Bottled Mineral water available on request

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