

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
2008 Etude, Rose of Pinot Noir, Carneros

Dungeness Crab Soup with Tomato and Fennel
2007 Friulano Schiopetto, Collio

Greek Bluefin Tuna Belly with Pickles and Yuzu Kizami
2007 Nigl Gruner Veltliner, Senftenberger Piri, Austria

Seared Artisan Foie Gras with Granny Smith Apple and Barhi Dates
2005 Chateau Doisy -Vedrines Sauternes

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

Dishes that fit right in between

Sautéed Nantucket Bay Scallops, Candied Parsnip and Carrots
with Sunchoke Mousseline
2006 Pinot Gris, Le Fromenteau, Josp Meyer, Alsace

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

Wolfe Farm Quail with Chestnut Gnocchi, Torpedo Onion
and Chanterelle Mushrooms
2005 Pommard 1^{er} C^u Fremiers, Roux Père et Fils

Ricotta Chick Pea Ravioli in a Parmesan Wild Mushroom Broth
2006 Vosne Romanee Nicolas Potel

Main Dishes

Bacon Wrapped Pork Tenderloin Cooked "sous vide" with
Braised Lentils and Root Vegetable Pearls
2007 Kanzler Pinot Noir, Sonoma Coast

Liberty Farm Duck Breast with Braised Cabbage
and Veal Sweetbreads "en Crepinette"
2007 Patz and Hall Pinot Noir, Hyde Vineyard, Carneros

Wild Maryland Striped Bass with Lobster Head Red Wine Reduction
and Lobster "Orzotto"
2006 Yates Family "Cheval" Mount Veeder

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 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