

VEGETABLE TASTING MENU

Leek and Potato Soup with Fresh Black Truffle
2008 Pinot Gris, Reserve, Gustave Lorentz, Alsace



Fried Artichoke Heart Filled with Candied Eggplant,
Pine Nuts and Tomato Confit
2010 Cliff Lede, Sauvignon Blanc, Napa Valley



Oxbow Garden Squash Tortellini with Fontina and Chestnut,
Roasted Coffee Gastrique
2008 Ramey, Chardonnay, Sonoma Coast



Shelling Bean and Portobello Mushroom Stew
2006 Lagier Meredith, Syrah, Mount Veeder



Crème Fraiche Panna Cotta with Apple Gelée

Butter Cake with Agen Prunes in Cognac, Bourbon Vanilla Ice Cream

Vegetable Tasting Menu....75 Wine Pairings....62

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