

CHEF'S GRAND MENU

JULY 2010

100 / 50 add. wine pairings

HEIRLOOM TOMATO

Basil Trio, Mozzarella, "Las Brisas" Olive Oil
2007 Cade Sauvignon Blanc

DAYBOAT SCALLOP

Cucumber, Cantaloupe, Daikon, White Soy
2007 Sigalas Assyrtiko

SONOMA GRADE "A" FOIE GRAS

Peach, Almond, Red Wine
2007 Charles Hours "Clos Uroulat" Jurançon

VICHYSOISE

Potato, Leek, Truffle, Tarragon
2006 Tablas Creek "Esprit de Beaucastel" Blanc

ROOT VEGETABLE TART

Heirloom Squash, Fingerling Potato, "Bloom" Asparagus
2006 Sheldon "Sleepy Hollow Vineyard" Chardonnay

WEST CORK ORGANIC SALMON

Golden Raisin, Fennel, Leek, Walnut
2006 Domaine du Pavillon "Clos des Ursulines" Pommard

"MAJINOLA" WAGYU STRIPLOIN

Savoy Cabbage, Blackberry, Red Beet, Potato Hash
2007 Amavi Cellars Syrah

CHIFFON WITH ROASTED PEAR SORBET

2009 La Spinetta "Bricco Quaglia" Moscato D'Asti

EXECUTIVE CHEF JOHN ENGLER

PASTRY CHEF GREG PEARSALL

CERTIFIED SOMMELIER DAVID ECKLER



CHEF'S TASTING MENU

JULY 2010

65 / 35 add. wine pairings

HEIRLOOM TOMATO

Basil Trio, Mozzarella, "Las Brisas" Olive Oil
2007 Cade Sauvignon Blanc

DAYBOAT SCALLOP

Cucumber, Cantaloupe, Daikon, White Soy
2007 Sigalas Assyrtiko

WEST CORK ORGANIC SALMON

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CHIFFON WITH ROASTED PEAR SORBET

2009 La Spinetta "Bricco Quaglia" Moscato D'Asti

18% Service Charge Added to each Tasting Menu Check

