



AMUSE

OYSTERS & CHAMPAGNE

SOUP

WHITE ASPARAGUS VELOUTE

Black Truffle, Basil Coulis

~Gosset Brut Excellence, Ay, France~

APPETIZER

LIMESTONE LETTUCE

Chiogga Beets, Castroville Artichoke, Lime-Cilantro Remoulade

~Au Bon Climat Pinot-Blanc, Santa Barbara County, CA~

Or

BRAISED PHEASANT CREPE

Micro Vegetables, Kaffir Lime Nage, Thai Basil

~Filus Malbec, Mendoza, Argentina~

Or

LOBSTER SAUSAGE

Squid Ink Aioli, Tatsoi, Daikon Radish

~Tangent Riesling "Paragon Vineyard", Edna Valley, CA~

MAIN

BLACK ANGUS PRIME BEEF CHATEAUBRIAND

Leek Fondue, Wild Mushrooms, Confit Potatoes

~B. R. Cohn "Silver Label" Cabernet Sauvignon, Sonoma, CA~

Or

MACADAMIA NUT PESTO CRUSTED DIXON LAMB LOIN

Purple Cauliflower Mash, Blue Lake Beans, Brentwood Corn, Anis Essence

~Ravenswood Zinfandel "Old Vine", Sonoma Valley, CA~

Or

GRILLED RARE AHI TUNA STEAK

Lemon Risotto, Wasabi Butter, Pea Tenrils

~Woollaston Sauvignon Blanc, Nelson, New Zealand~

Or

TRUFFLE MISO POLENTA

Eggplant, Bokchoy, Snow Peas, Red Curry

~Chalone Pinot Noir, Monterey County, California~

SWEET

STRAWBERRY BAGATELLE

Chantilly Cream, Strawberry Coulis

Or

TRIPLE CHOCOLATE MOUSSE

Coffee Anglaise, Brandied Cherry

~Domaine de Durban Muscat 2006~

\$73 / dinner

\$98 / dinner & wine pairing