

# *Chef's Tasting Menu*

*September 26, 2011*

*Smoked Foie Gras "au Torchon" on Toasted Brioche with Ginger Fig Compote*  
NV Zonin Prosecco, Italy

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*Cepes Mushroom Agnolotti, Prosciutto, Spinach, Sherry Truffle Emulsion*  
2008 Domaine Napa Chardonnay, Napa Valley

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*Monchong with Tomato Confit, Castelvetrano Olives and Aged Feta*  
2009 King Estate Pinot Gris, Oregon

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*Stuffed Quail with Roasted Pearl Onions and Garlic Cauliflower Puree*  
2009 Whitehaven Pinot Noir, New Zealand

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*MitiCaña with Local Honey Comb and Herb Lavash*  
2006 La Fleur D'or, Sauternes

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*Cherry Chocolate Bread Pudding with Chocolate Ice Cream*  
Taylor 10 Year Tawny, Porto

Tasting Menu \$70

With Wines \$115

Grand Flight \$140