

Chef's Tasting Menu

February 1, 2011

Tuna Tartare with Crispy Wontons and Miso Aioli
NV Le Baron Blanc de Blancs, Moussieux

Seared Scallop with Turnip Puree and Popcorn Shoots
2006 Elodian Sauvignon Blanc, Monterey County

Golden Tilefish with Braised Rapini and Herbed Couscous
2008 Sonoma Cutrer, Sonoma Valley

Roasted Quail with Caramelized Shallots and Cabernet Jus
2009 Icon Pinot Noir, New Zealand

D' Affinois with Local Honeycomb and Flatbread
Warres "LBV" Ruby Porto

Orange Chocolate Terrine, Grand Marnier Anglaise
NV Noval Black, Portugal

Tasting Menu \$70

With Wines \$125

Grand Flight \$150

Consumption of raw or undercooked food may increase one's chances of food borne illness