

Sample Wine Room Menus 2008

5 course

Amuse bouche

Pork Belly

Blis maple, pickled ramps

Rosé, Castello di Gabbiano Italy

Dungeness Crab

Yuzu emulsion, chervil

Sauvignon Blanc, New Harbor New Zealand

Alaskan Halibut

Asparagus, artichokes, green garlic

Chardonnay, Mâcon Lugny France

Lamb Loin

Confit carrot, smoked potato, morels

Petite Syrah, Stags' Leap Napa

Crème Brulee

Rhubarb, vanilla bean

Eiswein, Nachtsgold Germany

8 course

Amuse bouche

Heirloom Tomato

˚soup and salad˚

Sparkling Cava, Segura Viudas Spain

Country Terrine

Mustard, pickled vegetables

Pink, Frog's Leap Napa

Tuna Tartare

Watermelon, basil

Albarino, Martin Codax Spain

Poached Wild Salmon

Green beans, fennel, arugula

Chardonnay, Jordan Sonoma

Duck Confit Tortellini

Mushrooms, consommé

Zinfandel, Ravenswood "Belloni" Russian River Valley

Beef Short Ribs

Smoked corn, broccoli, foie gras ˚snow˚

Cabernet Sauvignon, Heitz Napa

Black Truffle

Grilled cheese

Oatmeal Soufflé

Yogurt sorbet

Moscato di Asti, Italy