

Chef's Tasting Menu

Chilled cucumber soup

crab salad and granny smith apples

Sauvignon Blanc, SeaGlass Wine Company, Santa Barbara County, California 2008

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Red wine risotto

confit octopus carpaccio and garlic froth

Pinot Noir, Roessler, Sonoma County, California 2006

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Day boat scallops

caper raisin purée, cauliflower florets and crispy calamari

Soave Classico, Pieropan, Veneto, Italy 2007

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Grilled line caught swordfish

herb pappardelle, chorizo, tomato and little neck clams

Chardonnay, Tormaresca, Puglia, Italy 2007

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Braised beef oxtail cannelloni

celeriac purée, seasonal mushroom ragoût and horseradish foam

Merlot, Northstar, Columbia Valley, Washington 2005

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Pan roasted lamb loin

shoulder ravioli, mergues and aubergine parmigiana

Neprica, Tormaresca, Puglia, Italy 2008

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Artisanal cheese selection

supp. \$15

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Fig tart

ricotta and goat's cheese mousse, plum and red wine sorbet

Muscat de Rivesaltes, Château de Jau, Languedoc-Roussillon, France 2007

Five course: \$90 per person

Seven course: \$110 per person

Sommelier's Wine Pairing: \$60/80

We request participation by the entire table.