

Menu Prestige

Heirloom tomato bisque

basil foam and parmesan crisp

Gewürztraminer, Villa Maria, Private Bin, New Zealand 2006

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Black and white gnocchi

morel mushrooms, fava beans and brown butter sauce

Chardonnay, Atalays Vineyard, Casa Lapostolle, Chile 2005

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Oven roasted bronzini

warm shallot carrot escabeche and key lime vinaigrette

Soave Classico, Pieropan, Veneto, Italy 2006

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Grilled swordfish

olive oil pomme purée, piquillo pepper and diced olives

Greco di Tufo, Lava, Campania, Italy 2007

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Veal tenderloin

truffle grits, braised short ribs and pearl onion

Merlot, Provenance, Napa Valley 2005

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Roasted lamb loin

aubergine parmigiana, tomato compote and mint salsa verde

Faustino VII, Bodegas Faustino, Rioja, Spain 2006

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Artisanal cheese selection

supp. \$15

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Dark chocolate ganache

passion fruit mousse

Late Harvest Viognier, Mer Soleil, California 2004

Five course Menu \$85

Seven course Menu \$110

Sommelier Wine Pairing \$60/80

The menu prestige is only available for the entire table.