

Please note:

All menus are provided as samples only. Information and prices are subject to change without notice.

Please request a current menu from restaurant management to ensure receipt of accurate content.

| TASTING MENU |

| FIRST |

Hamachi	pickled clams, yuzu, seaweed, hazlenut <i>Heidseick Monopole 'Blue Top' Brut, Epernay, France NV</i>
Raw Oysters	cauliflower cream, lemon, crispy brioche *add 1/4 oz sturgeon caviar for \$25 supplement <i>Champagne Collet Brut, Ay, France NV</i>

| SECOND |

Roasted Shrimp	spicy lardo, chestnut, truffle calvados butter <i>Leth Gruner Veltliner Lagenreserve 'Steinagrund', Kremstal, Austria 2010</i>
Stuffed Langoustine	prosciutto crab stuffing, saffron mandarin sauce <i>Torres 'Vina Esmerelda' Moscato, Catalunya, Spain 2010</i>

| THIRD |

Grilled Sturgeon	roasted radish, braised greens, merguez 'sawmill gravy' <i>Newton Unfiltered Chardonnay, Napa Valley, CA 2008</i>
Roasted Quail	fregola 'carbonara', tarentaise cheese, poppy seed <i>Melville 'Estate' Pinot Noir, Santa Rita Hills, CA 2009</i>

| FOURTH |

Oxtail Dumplings	comte cheese, 'french onion' consomme <i>Joseph Drouhin 'Vero', Burgundy,, France 2007</i>
Wild Boar Tenderloin	apple celery farro, mostarda, walnut pesto <i>Bell Syrah 'Canterbury Vineyard', Sierra Foothills, CA 2007</i>

| FIFTH |

Skirt Steak	potato beef heart ragout, red wine caper jus <i>Sequoia Grove Cabernet Sauvignon, Napa, CA 2008</i>
Lamb 'Porterhouse'	lamb tongue, broccolini, salsa verde <i>Bodegas Numanthia 'Termes', Toro, Spain 2008</i>

| SIXTH |

Creme Brulee	green tea, gingersnap biscotti <i>Dow's 10yr Tawny Port, Portugal</i>
Corn Flake 'Spoon Bread'	chocolate variations, chocolate marshmallow <i>Dow's LBV Port, Portugal 2005</i>

Per Person 75

Wine Flight 40

We ask that the entire table participate .

Vegetarian selections available upon request.