

FIRST COURSE

Oyster 3

Jumbo Shrimp 5

with champagne mignonette, mustard-chili emulsion and lemon
BAUMARD TIRAGE CREMANT DE LOIRE 2004 12

Yellowfin Tuna Tartar 14

with avocado, cucumber and chili vinaigrette
HUGEL ALSACE 2006 GEWÜRZTRAMINER 12

Ginger Cured Salmon and Swordfish 13

with american caviar, chive essence and frisee
PASCAL JOLIVET SANCERRE 2006 SAUVIGNON BLANC 15

Three Prosciuttos 13

prosciutto de parma, duck prosciutto and speck "Austrian Prosciutto"
with aged parmesan cheese, green olives, cornishons and extra virgin olive oil
CHANSON BURGUNDY ROUGE 2006 PINOT NOIR 11

Shaved Salumi 13

on kalamata olive bread with blue cheese and micro arugula
CHANSON BURGUNDY ROUGE 2006 PINOT NOIR 11

Griddle Crab Cake 13

on fire roasted tomato pepper vinaigrette
HAART PIESPORTER GOLDTROPFCHEN MOSEL RIESLING 12

SECOND COURSE

5 Spiced-Roasted Butternut Squash Soup 7

with lobster and cream
QUPE BIEN NACIDO HILLSIDE ESTATE 2005 ROUSSANNE 16

Organic Baby Mixed Green Salad 9

with cucumber, calamata olives and aged orange blossom vinaigrette
ALTANUTA 2006 PINOT GRIGIO 9

Beet and Goat Cheese Salad 11

with roasted nuts, frisee and white balsamic vinaigrette
PASCAL JOLIVET SANCERRE 2006 SAUVIGNON BLANC 15

Mizzuna and Frisee Salad 11

with blue cheese, asian pear and 50 year aged balsamic vinaigrette
J HAART PIESPORTER GOLDTROPFCHEN 2006 RIESLING 12

Seared Diver Scallops 16

on pancetta, chanterelle mushrooms and truffle essence
DE LOACH RUSSIAN RIVER VALLEY 2007 PINOT NOIR 12

Grilled Medallion of Venison & Foie Gras 16

on washington apple, apple wood smoked bacon and celery reduction
L MARTRAY BROUILLY CRU BEAUJOLAIS 2005 GAMAY 11

ACCQUA

California Bistro

Mark Honeywell
Chef de Cuisine

Hermann Schäfer
Executive Chef & Director of F&B

THIRD COURSE

Filet of North Atlantic Salmon 28 half order 21
on roasted fennel, thyme tomatoes, haricot vert and coriander-saffron broth
HUGEL ALSACE 2006 GEWURZTRAMINER 12
BOTTLE PAIRING: MOUTON CONDRIEU 2005 VIOGNIER 110

Soy Glazed Chilean Seabass 30 half order 22
on baby artichoke, wilted spinach, roasted tomato and chili vinaigrette
PASCAL JOLIVET SANCERRE 2006 SAUVIGNON BLANC 15
BOTTLE PAIRING: LOIMER, KAMPTAL AUSTRIA 2007 GRÜNER VELTLINER 48

Thyme Pepper Crusted Tuna 30 half order 22
with fettuccini pasta, kalamata olives, cherry tomatoes and burgundy reduction
DOM G VENEUR COTES DU RHONE VILLAGE 2006 GRENACHE BLEND 14
BOTTLE PAIRING: WEINGUT GUTZLER BLANC DE NOIR 2005 PINOT NOIR 85

Grilled Hawaiian Swordfish 31 half order 23
with lemon basmati risotto, basil essence, olive tapenade and roasted pepper
ADELSHEIM WILLIAMETTE VALLEY 2006 PINOT GRIS 12
BOTTLE PAIRING: BOUCHARD MERSAULT "LES CLOS" 2004 CHARDONNAY 85

Wiled and Exotic Mushroom Basmati Risotto 18
with pancetta, parmesan cheese and truffle essence
add shrimp 3 ea
EOS RESERVE 2005 PETITE SYRAH 14
BOTTLE PAIRING: BENI DI BATASIOLO BAROLO 1997 NEBBIOLO 110

Fusilli Pasta 18
with tomatoes, calamata olives, capers and roasted garlic
add chicken 5
J HAART PIESPORTER GOLDTROPFCHEN 2006 RIESLING 12
BOTTLE PAIRING: RUFFINO 2007 VENEZIA GIULIA, PINOT GRIGIO 40

Simply Roasted Free Range Chicken Breast 23
with lemon, capers, prosciutto and parmesan polenta
CHANSON BURGUNDY ROUGE 2006 PINOT NOIR 11
BOTTLE PAIRING: BOUCHARD BEAUNE DU CHATEAU 2005 PINOT NOIR 90

Loin of Venison 32 half order 24
with asian pear, spätzle and balsamic-port wine reduction
L MARTRAY BROUILLY CRU BEAUJOLAIS 2005 GAMAY 11
BOTTLE PAIRING: S ALIGHIERI VAIO ARMARON 2000 AMARONE BLEND 130

Pork Rib Rack Chop 23
on wiled and exotic mushroom ragu and pasta blanket
ALEXANDER VALLEY 2005 MERLOT 11
BOTTLE PAIRING: CASTELLO DI BOSSI GIROLAMO 2000 MERLOT 115

14 oz "Meyer's Ranch Natural Angus" Rib-Chop steak 39
on roasted corn-bacon sauce and french fries
CH RAUZAN DESPAGNE 2005 BORDEAUX MERITAGE/CABERNET BLEND 14
BOTTLE PAIRING: PALAZZO RED 2005 NAPA VALLEY, MERITAGE 110

NY Steak 39 half order 28
with thyme-garlic spiced parisian potatoes and herb butter
BV TAPESTRY 2005 NAPA VALLEY MERITAGE/CABERNET BLEND 16
BOTTLE PAIRING: CHATEAU LASCOMBES 2004 MERITAGE 140

Filet Mignon 39 half order 28
with madagascan green pepper sauce, potato trio and baby vegetables
BV TAPESTRY 2005 NAPA VALLEY MERITAGE/CABERNET BLEND 16
BOTTLE PAIRING: JOSEPH PHELPS 2005 CABERNET SAUVIGNON 110