



## FIRST COURSE

Yellowfin Tuna Tartar 14  
with avocado, cucumber and chili vinaigrette  
JOSMEYER L'ISABELLE 2006 ALSACE BLEND 15

Oyster 3  
Jumbo Shrimp 4  
with champagne mignonette, mustard-chili emulsion and lemon  
LOUIS ROEDERER ESTATE BRUT 12

Roasted Lamb Loin 14  
with austrian pumpkin seed oil and asparagus  
CHANSON BURGUNDY ROUGE 2006 PINOT NOIR 11

Parma Prosciutto 13  
with asian pear, mint and extra virgin olive oil  
CHATEAU D' AQUERIA 2006 TAVEL ROSE 11

Bresaola 13  
with baby arugula, lemon and aged parmesan cheese  
CHATEAU SALETES 2006 BANDOL ROSE 13

## SECOND COURSE

Seared Diver Scallops 18  
on asparagus risotto with pea shoots and pancetta  
MORGAT "LES ENCLOS" 2005 SAVIENNERRES CHENIN BLANC 16

King Crab and Lemon Grass Soup 10  
with cream and extra virgin olive oil  
CLOUDY BAY 2007 SAUVIGNON BLANC 15

Beet and Goat Cheese Salad 11  
with roasted nuts, frisee, and white balsamic vinaigrette  
KENWOOD 2006 SAUVIGNON BLANC 9

Mizzuna and Frisee Salad 11  
with blue cheese, asian pear and 50 year aged balsamic vinaigrette  
JOSMEYER L'ISABELLE 2006 ALSACE BLEND 15

Seared Foie Gras 19  
kumquats and blood orange lavender reduction  
BLEES FERBER 2005 RIESLING AUSLESE 10

Baby Organic Mixed Green Salad 9  
aged orange blossom vinaigrette  
ALTANUTA 2006 PINOT GRIGIO 9

## THIRD COURSE

North Atlantic Salmon 28  
on fingerling potatoes, andouille sausage and clams spiced mussel broth  
JOSMEYER L'ISABELLE 2006 ALSACE BLEND 15  
BOTTLE PAIRING: VIEUX TELEGRAPHE BLANC 2006 RHONE BLEND 105

Thyme Crusted Tuna 30  
with fettuccini pasta and port wine reduction  
KANONKOP 2005 PINOTAGE 15  
BOTTLE PAIRING: DUFOULEUR NUITS ST GEORGE 2005 PINOT NOIR 95

Seared Alaskan Halibut 31  
on fennel with lemon coriander vinaigrette  
CONDES DE ALBAREI ALBARINO 10  
BOTTLE PAIRING: BOUCHARD MERSAULT "LES CLOS" 2004 CHARDONNAY 85

NY Steak 39  
with thyme and garlic spiced parisian potatoes, herb butter  
BV TAPESTRY 2004 MERITAGE 16  
BOTTLE PAIRING: CHATEAU LASCOMBES 2004 MERITAGE 140

Pork Medallions 32  
with soft polenta, caramelized apples and bacon-cabbage  
ALEXANDER VALLEY 2005 MERLOT 11  
BOTTLE PAIRING: CALERA RYAN VINEYARDS 2004 PINOT NOIR 85

Organic Free Range Chicken Breast 23  
on mushroom ragu with madeira reduction and potato gnocchi  
SUSANA BALBO 2005 MALBEC 13  
BOTTLE PAIRING: VIADER DARE 2004 CABERNET FRANC 75

Veal Scaloppini "Vienna Style" 33  
with fingerling potato salad and arugula  
CHANSON BURGUNDY 2005 PINOT NOIR 11  
BOTTLE PAIRING: MARTRAY BROUILLY BEAUJOLAIS CRU 2005 GAMAY 45

Ragu of Sweet Bread of Veal "Grand Mother Style" 29  
with cremini mushrooms, apple smoked bacon, wilted spinach  
and new potatoes  
HOWELL MTN BEAR AND LION 2005 ZINFANDEL 13  
BOTTLE PAIRING: PENFOLDS ST HENRI 2002 SHIRAZ 95

Filet Mignon & Comfit of Duck Ravioli 39  
with marinated & grilled portobello mushroom and burgundy reduction  
R DESPAGNE BORDEAUX 2005 MERITAGE 14  
BOTTLE PAIRING: JOSEPH PHELPS 2005 CABERNET SAUVIGNON 110

Loin of Venison 35  
with california rosemary roasted nectarine, spaetzle  
and port wine balsamic reduction  
ALLEGRI PALLAZZO DELLA TORRE 2004 SANGIOVESE BLEND 12  
BOTTLE PAIRING: S ALIGHIERI VAIO ARMARON 2000 AMARONE BLEND 130