

CHEF'S TASTING MENU

Amuse Bouche

crabuccino

Cornbread Panzanella Salad

*pickled butternut squash, goat cheese
puree, huckleberries, roasted pecans*

Muga, Rioja Blanco

Spain 2010

Smoked Duck Salad

spiced carrot puree, frisee, quince jam

Cote de Brouilly, Potel Aviron

Beaujolais, 2008

Grilled Pheasant Sausage

*autumn squash agnolotti, walnut puree, apple
compote*

Miner Family Vineyards "Simpson"

Viognier, California 2009

Georges Bank Swordfish

*stew of chorizo, calamari, olives, artichokes &
fennel*

Babcock, Chardonnay

Sta. Rita Hills 2005

Quebequois Veal Strip Loin

*lemon puree, lobster mushrooms, capers, heirloom
carrots*

Chassagne Montrachet Rouge, "Morgeot"

Fleurot-Larose, 1er Cru, Burgundy 2009

**All above courses are available A La Carte.*

Pistachio Bavarian

spiced pumpkin puree and pumpkin pie ice cream

Ile Flottante

*floating island with pina colada sorbet and coconut
frangipane*

Chamarre Jurancon, France 2003

Chef's Selection of Three Artisanal Cheeses 12

Seven Course Menu 85

Including Wine Pairings 125