

First Course

Sautéed Shrimp...Lemon, White Wine, Tomatoes, and Feta Cheese 14.00
» *Moschofilero, Boutari, Mantina '07 9.00*

Gâteau of Crab...Lump Crab, Orange Fennel Cream, and Tomato-Fennel Slaw 12.00
» *Godello, Vina Godeval, Valdeorras '06 9.00*

Arancini...Crispy Risotto with Italian Sausage, Quattro Formaggi, and White Truffle Aioli 10.00
» *Monastrell, Juan Gil, Jumilla '05 10.00*

Seared Tuna Carpaccio...Spiced and Seared Ahi Tuna topped with Citrus Relish and Blackberry Vinaigrette 13.00
» *Gewürztraminer, Trimbach, Alsace '06 10.00*

Cheese Course Trio...Lemon Ricotta from Central Florida, Kasseri from Greece, and Rogue River Blue from Oregon 14.00
» *Benziger Merlot, Sonoma '05 11.00*

Duck Confit with Chestnut Gnocchi...Served with Huckleberry Gastrique, Pomegranate Seeds, and Tri-colored Carrots 12.00
» *Guenoc Petite Sirah, Lake County '06 9.00*

Soup and Salad Course

Salad of Romaine Lettuce...Creamy Roasted Garlic Emulsion with White Anchovies, Hearts of Palm, and Pickled Peppers 9.00
» *Viognier La Violette, Jean-Luc Colombo, Rhône '07 9.00*

Roasted Butternut Squash Bisque...Crisp Sweetbreads and Roasted Almonds 9.00
» *Riesling QbA, Mönchhof Estate Robert Eymael, Mosel '08 10.00*

Goat Cheese Truffle Salad...Cracked Pepper, Sesame, and Tomato Truffles with Arugula, Frisée, Nueske Applewood Smoked Bacon, and Baby Beets 9.00
» *Albariño, Martin Códax, Rías Baixas '07 9.00*

Main Course

Berkshire Pork Two Ways...Pork Tenderloin and Braised Pork Belly with Gigandes Bean Cassoulet, and Swiss Chard 33.00
» *La Fond Syrah, Santa Rita Hills '07 12.00*

Braised Veal Shank...Carrot-Potato Purée, Roasted Vegetables, and Toasted Citrus Gremolata 46.00
» *Silverado Fantasia Sangiovese Blend, Napa '06 17.00*

Oak-grilled Atlantic Swordfish...Fingerling Marble Potatoes, Roasted Fennel Tossed with Applewood Smoked Bacon, and Violet Mustard Cream 33.00
» *King Estate Pinot Noir, Oregon '07 13.00*

Filet Sicilian...Oak-grilled Filet of Beef with Spanish Onions, Peppadew and Banana Peppers, Quattro Formaggi Crushed Potatoes, and Veal Glace de Viande 41.00
» *Chappellet Mountain Cuvee Cabernet Sauvignon, Napa '07 13.00*

Roasted Chicken Breast...Tanglewood Farms Chicken with Pappardelle Pasta, Wine-braised Artichokes, Grape Tomatoes, Basil Pesto, and a Savory Chardonnay Broth 29.00
» *Sonoma Cutrer Chardonnay, Russian River Ranches '07 12.00*

Pan-seared Striped Bass...Red Wine Risotto with Roasted Mushrooms and Lemon Thyme Broth 32.00
» *Chablis Village, Domaine Voceret, Burgundy '07 13.00*

Seared Tofu...Zucchini, Tomato Compote, Roasted Mushrooms, and Lentils 23.00
» *Frog's Leap Zinfandel, Napa '07 13.00*

Braised Short Ribs...Creamy Polenta, Sautéed Greens, and Blood Orange Demi-glace 38.00
» *Valpolicella, Ripasso La Colombaia, Veneto '07 12.00*

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge is added for parties of 6 or more.