



Prix Fixe Dinner Menu

March 11th - 13th, 2010

Thursday, Friday & Saturday

4 Courses ~ \$43 Per Person

+ 12 Wine Pairing

No Substitutions Please

First Course

Cream of Asparagus Soup chives, cream fraiche
Gruet 'Brut' New Mexico, NV ~ wine pairing

Second Course

Seared Day Boat Scallop potato pancake, tarragon-lemon beurre blanc
Epiphany Grenache Blanc, Santa Barbara 2008 ~ wine pairing

Third Course

Crispy Duck Breast sweet potato stuffing, braised chard, pinot-pomegranate reduction
Cazar Pinot Noir, Russian River Valley 2008 ~ wine pairing

Fourth Course

Vanilla Bean Panna Cotta hazelnut crème anglaise

As a courtesy to other diners, please set cell phones and pagers to silent.

Gratuity of 18% will be added to parties of six or more

Corkage fee of \$15 first 750 ml. ~ \$25 for second 750 ml. and magnums or larger (limit 2)

Executive Chef / General Manager ~ Anthony Brenes Wine Director ~ Chad Seaburg