

~ **3 COURSE CHEF'S MENU** 40 per person ~
~ **WINE PAIRING** 20 per person ~
SPECIAL OFFER / NO SUBSTITUTIONS

Choice of Appetizer Course

Arugula Salad

Fennel, pomegranate, tangerine, cerignola olive

Handmade Chestnut Tagliatelle

Pancetta, sage, squash, pecorino

~ **LUCIEN ALBRECHT, BRUT ROSÉ, CRÉMANT D' ALSACE MV** ~

Choice of Entree Course

Diver Scallops

Sweet onion "carbonara," port wine syrup, brussels leaves

Duck Leg Confit Cassoulet

Pork shoulder, garlic sausage, white beans, braised greens

Braised Lamb "Osso Bucco"

Parmesan polenta, cipolini, chanterelle, baby carrot

~**FOUR VINES, CHARDONNAY, SANTA BARBARA 2008** ~

~**SUPER TUSCAN BLEND, TENUTA DI CASTIGLIONI, FRESCOBALDI, ITALY 2006** ~

Choice of Dessert Course

Artisan Cheese Duo

Noord Hollander Gouda, hazelnut-raisin toast, green apple

Pistachio and Milk Chocolate Layer Cake

Nutella Gelato

~**MARENCO FAMILY, BRACHETTO D'ACQUI, PIEDMONT, ITALY 2008**~

~ **SPECIALTY DRINKS** ~

1500 Ocean Cava Cocktail ~ 11

Segura Viudas Brut, Stirrings Blood Orange Bitters, Rock Sugar

Sunset Bar Coastal Cosmo ~ 12.5

Hangar One Mandarin Blossom Vodka, Cointreau, fresh lime juice, splash of cranberry juice

~ **SHARED BEGINNINGS** ~

Extra Virgin Olive Oil Tasting ~ 4

*Grilled Ciabatta-
Arbequina / Taggiasca / Castelvetro*

Chilled Oysters ~ 3 each

*Daily Selection-
Champagne mignonette, lemon*

Marinated Olives ~ 6

Citrus, thyme

Mediterranean Mussels ~ 15

White wine, garlic, lemon, fine herbs

~ **ARTISAN CHEESE FROM ENO** ~

Served with Con Pane bread, pickled vegetables, local fruit...

Choose 1 ~ 6 / Choose 3 ~ 15 / Choose 5 ~ 24

Brindisi ~ Aged 8 mos. ~ Cow Milk / Semi-Firm ~ Willamette, Or.

Noord Hollander ~ Aged 5 years ~ Cow Milk / Crunchy ~ Holland

Minuet ~ Aged 40 Days ~ Goat Milk and Cow Crème Fraiche / Creamy ~ Santa Rosa, Ca.

Roquefort Vernieres ~ Aged 3 mos. ~ Sheep Milk / Silky ~ S.E. France

Pepato ~ Aged 3 mos. ~ Sheep Milk / Semi-Soft ~ Valley Ford, Ca.

Abbaye de Bel'loc ~ Aged 6 mos. ~ Sheep Milk / Semi-Firm ~ Basque

~ **APPETIZERS** ~

LA QUERCIA TASTING 15

Prosciutto americano, speck, coppa, shaved persimmon, ciabatta

HANDMADE SEMOLINA CAVATELLI 18

Eight hour lamb sugo, chard, ricotta salata

CHILLED KING CRAB AND COMPRESSED ASIAN PEAR SALAD 19

Curry crème fraiche, celery, mache

RAW TASTING 19

Oyster and caviar, hiramasa, artichoke tartare, scallop

HIRAMASA CRUDO 17

Raw Australian yellowtail, pomegranate, fennel, espelette

CELERY ROOT BISQUE 15

Braised pork belly, red beet froth

PETERSON FARMS BABY LETTUCES 13

Apple, radish, feta, hazelnuts, cider vinaigrette

ARTISAN GOAT CHEESE TASTING 19

Sally Jackson, Chevre Croquette, Andante Etude and Roasted Beets

LOCAL SPINY LOBSTER 25

Kabocha squash foam, market apples, chili

~ **ENTREES** ~

MAINE DIVER SCALLOPS 35

Zucchini fondue, baby squash, harissa spiced eggplant, cherry tomato-clam vinaigrette

OLIVE AND HERB CRUSTED COLORADO LAMB LOIN 37

Padron peppers, tomato confit, twice baked goat cheese potato, balsamic lamb jus

SHELTON FARMS FREE RANGE CHICKEN 28

Smoked bacon risotto, mache, garlic confit jus

WILD HEAD-ON PRAWNS 32

Braised kale, smoked bacon, shelling beans, meyer lemon

KUROBUTA PORK TENDERLOIN 36

Creamy polenta, guanciale, fava bean, red wine jus

NORTHERN HALIBUT 36

Baby artichokes, fingerlings, castelvetro olive tapenade, saffron emulsion

PRIME ANGUS BEEF DUO 44

Braised short rib, grilled calotte, crème fraiche potatoes, baby vegetables

NATURAL C.A.B. "Eye of the Ribeye" 46

Summer beans, potato puree, black garlic aioli, bordelaise

~ **SIDES** ~ 6

ROMANO BEANS

Bacon and tomato braised

BABY CARROTS

Apricot-honey glaze, tarragon

BAKED MACARONI

Mornay sauce

ROASTED MUSHROOMS

Shallots, garlic, parsley

GOLDEN POTATO

Mousseline

HARICOT VERTS

Local walnuts