

Chef's Tasting Menu

50 per person , add 30 for wine pairings

First Course

PARSNIP AND PEAR SOUP

Crispy parsnip threads, apple cider reduction

Paired with

Domaine Mucyn, Roussane, Saint-Joseph, France, 2005

Second Course

WINTER CITRUS SALAD

Happy Boy Farms mixed greens, spiced almonds, kivi kumquat vinaigrette

Paired with

Sones, "La Sirena," Viognier/Pinot Girs, Santa Cruz Mountains, 2006

Entrée (choice of)

SEARED SWORDFISH

Celery root puree, buree blanc , caramelized county line farms Rosa Di Verona chicories

Paired with

Salamandre, Chardonnay, Santa Cruz Mountains, 2007

CRISPY DUCK BREAST

Roasted baby carrots, butternut and yukon mash, buckleberry jus

Hunter Hill. Pinot Noir, Santa Cruz Mountains, 2006

BLACK ANGUS FILET MIGNON

Yukon Gold potato gratin, sautéed Broccoli de Cicco and house smoked blue cheese butter

Paired with

Soquel Vineyards. "Pyramid," Cabernet Sauvignon, Santa Cruz Mountains, 2004

Finale (choice of)

CHOCOLATE CARAMEL POT DE CREME

Peanut Brittle

Paired with

Fonseca, "Bin 27", Port

MEYER LEMON TART

Blood orange sauce

Paired with

Pacific Rim, "Vin de Glaciere", Late Harvest Rieslin

SELECTION OF ARTISAN CHEESES (\$5 SUPPLEMENT)

Nuts, dried fruits, crostini, wild flower honey

Paired with

Schmitges, Kabinett, Riesling, Mosel, Germany, 2007