



CHEF'S TABLE MENU

Japanese Hamachi, Avocado and Asian Pear
with Yuzu Kizami Emulsion and Dashi Gel
2006 Gruner Veltliner Smaragd, Neuburger, Karl Lagler, Spitz- Wachau



Seared Sea Scallop with Squid Ink Pearls
2006 Chablis, 1^{er} Cru Montée de Tonnerre, Domaine Billaud-Simon



Fresh Corn Polenta with Chanterelles and Seared Artisan Foie Gras
2006 Patz and Hall, Pinot Noir, Pisoni Vineyard, Santa Lucia Highlands



Veal Sweetbreads with Sunchoke Gnocchi, Root Vegetables
and Fresh Burgundy Truffle
2006 Barolo, Cannubi Bochis, Virna



"Tournedos Moderne" a la Bourguignonne
2007 Ladera, Cabernet Sauvignon, Howell Mountain



Chef's Selection of Fine Ripe Cheese



Trois Chocolats
Three Chocolat treats from the pastry kitchen

Chef's Table Menu.....135.00 Wine Pairings.....85.00
To be served properly, tasting menus should be ordered for the entire table