

FOOD FUSIONS & GRAPE PAIRINGS

**\$79 PER PERSON OR
\$129 PER PERSON INCLUSIVE OF WINE PAIRINGS
(FULL TABLE PARTICIPATION REQUIRED)**

MAINE LOBSTER SALAD

**BIG SUR CHANTERELLE, FINGERLING POTATO,
PEA & FAVA LEAVES, TRUFFLE EMULSION
2005 CANTINA TERLANDO, NOVA DOMUS, RISERVA, ALTO ADIGE, ITALY**

BERKSHIRE PORK BELLY

**CELERY ROOT PURÉE, HEDGEHOG MUSHROOM,
BLOOMSDALE SPINACH, BLACK TRUFFLE JUS
2007 ST. INNOCENT, PINOT NOIR, TEMPERANCE HILL VINEYARD,
WILLAMETTE VALLEY, OREGON**

VEAL COSTALLETA CHOP

**GREEN GARLIC RISOTTO, BLACK TRUMPET MUSHROOM,
LOCAL ASPARAGUS, RED WINE JUS
2002 CORISON, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA**

TANGELO CHEESECAKE FLAN

**GRAHAM CRACKER CRUST, GRAND MARNIER CARAMEL
2006 JOSEF ROSCH, RIESLING AUSLESE, TRITTENHEIMER APOTHEKE,
MOSEL, GERMANY**

**EXECUTIVE CHEF ~ MARK AYERS
WINE DIRECTOR ~ MARK BUZAN
EXECUTIVE SOUS CHEF ~ MATT BOLTON**