

Chef' s Tasting Menu

\$89 Per Person Or

\$139 Per Person Inclusive of Wine Pairings

(full table participation required)

(Wine Pairing optional)

Monterey Bay Spot Prawn

pan seared, lime marinated romano beans, heirloom tomato,
black truffle vinaigrette

2006 Domaine Richou 'Chauvigne' Chenin Blanc
Anjou, France

Foie Gras Duo

pan seared-brandy poached peach, marcona almond
torchon-mission fig, balsamic reduction

2002 Schloss Vollrads Riesling Spatlese
Rhiengau, Germany

Sonoma Duck Breast

baby spinach, «pomme ancienne», roasted porcini,
port poached brooks cherries

2006 Miura 'Pisoni Vineyard' Pinot Noir
Santa Lucia Highlands

Blenheim Apricot «en Bonde»

bourbon vanilla bean ice cream, pistachio frangipane

2006 John Anthony Late Harvest Sauvignon Blanc,
Napa Valley

Executive Chef ~ Matt Bolton

Wine Director ~ Paul Fried

Director of Restaurants ~ Grant Dobbie