



Sample Chef's Tasting Menu

FIRST COURSE

Sashimi Grade #1 Tuna, Fresh Wasabi, Almonds, Ponzu, Dungeness Crab,
Pickled Ginger, Microgreens

HEIDI SCHROCK, FURMINT, BURGENLAND, 2005, AUSTRIA

SECOND COURSE

Hudson Valley Foie Gras, Satsumas, Duck Cracklins, Microgreens, Parsnips

YALUMBA, VIOGNIER, EDEN VALLEY, 2008, AUSTRALIA

THIRD COURSE

Pork Belly Confit, Maple, Rosemary, Honey, Winter Squash, Frisee

DOMAINE DE FONT-SANE, TRADITION, GIGONDAS, 2004, FRANCE

FOURTH COURSE

Washington Rack of Lamb, Lavender, Tomato, Mint, Forest Mushroom Gratin,
Brussels Sprouts

COUGAR CREST, ESTATE GROWN, CABERNET FRANC, 2006, WASHINGTON

FIFTH COURSE

American Kobe Beef Tenderloin, Fleur De Sel, Herb Crust, Black Trumpet

Mushrooms, Port, Truffle Whipped Yukons, Asparagus

NEYERS, MERLOT, CONN VALLEY, NAPA VALLEY, 2005, CALIFORNIA

SIXTH COURSE

Molten Chocolate Cake, Raspberry Coulis

~NOVAL 10 YEAR TAWNY PORT, PORTUGAL~

Tasting Menu \$70

With Wines Paired \$105

Menu by Executive Chef/Owner Andy Blanton

Wines by Sommelier Andy Kriss