



Amuse Bouche

2009. alexander valley vineyards. gewürztraminer. california.

Starter

grilled bean salad

walnut sauce, frisee, red onions, and candied walnuts
2008. gherardi. valpolicella classico. veneto, italy.

heirloom tomato and zucchini salad

chives, feta, microgreens, and roasted garlic vinaigrette
2009. yannis vineyards. assyrtiko. santorini, greece.

avocado salad

greek yogurt, lemon mosto, cherry tomatoes, zaa'tar spice
2008. hall vineyards. sauv blanc. napa valley, california.

field green salad

zaa'tar spice, pickled onions, breakfast radish
2008. grun. grüner veltliner. wagram, austria.

Main Course

featured fish

proudly supporting sustainable fishing practices
2008. domaine de brégeon. muscadet sévre et maine, france.

hand-made fettuccini

orange blossom tomato, pine nuts, basil
and shaved roccolo cheese
2007. gironie dei folli. montepulciano. abruzzo, italy.

cornish game hen

warm potato salad, greens, and dill yogurt
2007. domaine de la cadette. burgundy, france.

house-made butifarra

catalan white pork sausage with honey mushrooms,
cannellini bean puree, and bread salad "migas"
2008. telmo rodriguez. tempranillo. toro, spain.

new frontier bison flank steak

grilled baby zucchini, cherry tomato, scallions,
arugula, and mojo verde
2008. juan gil. monastrell (mourvèdre). jumilla, spain.

Chef's Cheese & Charcuterie Board

salchichon and garrotxa with honey, mustard, and crackers
2008. campos de luz. old vine garnacha. carinena, spain.

Dessert

orange panna cotta

macaroon crumble and fresh berry compote
il mionetto. sparkling moscato. veneto, italy.

chocolate truffles

peppermint candy and bailey's reduction
2003. taylor fladgate. LBV port.

\$35.10 per person
Additional \$25 for wine pairings



Executive Chef Lonnie Zoeller

consuming raw or uncooked food can increase your chances
of acquiring a food-borne illness