

SPRING & SUMMER 2012

THREE COURSE DINNER TASTING WITH WINE PAIRINGS \$85



APPETIZERS

Paired with Veuve Clicquot

by George Mendes	Soft Poached Egg — Benton's smoky bacon, sweet peas, sofrito†
by Sue Zemanick	Citrus Poached Shrimp — Hearts of palm, watercress, sesame-ginger vinaigrette
by James Lewis	Local Rabbit Terrine & Foie Gras Mousse — Apricot mostarda, brioche toasts
by Alex Seidel	Warm Green Asparagus — Fruition Farms ricotta crema, watercress, pistachio vinaigrette

ENTREES

Paired with your choice of either 2010 Gallo Signature Series, Santa Lucia Highlands Pinot Noir or 2010 Gallo Signature Series Russian River Chardonnay

by Sue Zemanick	Veal Osso Buco — Fregola, baby carrots, grilled leek gremolata
by George Mendes	Seared Rainbow Trout — Pine nut brown butter, potato-leek puree, watercress
by Alex Seidel	Whole Branzino A La Plancha — Citrus agrodolce, braised fennel, toasted pinoli, fried sage
by Alex Seidel	English Pea Agnolotti — Morel mushrooms, spring leeks, crème fraiche emulsion, truffle sauce
by James Lewis	Grilled Prime Bistecca Fiorentina — Porcini mushroom, local arugula, lemon, fava bean, olive oil reserve†

DESSERT

Paired with 2008 Chateau Ste. Michelle Ethos Late Harvest White Riesling

by Sue Zemanick	Chocolate Malt Semi Freddo — Peanut butter fudge, toasted marshmallow, graham cracker crumbles
by Alex Seidel	Fruition Farms Ricotta Cheesecake — Pickled rhubarb and cranberry chutney, almond granola
by George Mendes	Caramelized Brioche — Cinnamon crème fraiche ice cream, blood orange gel, sautéed apples
by James Lewis	Crispy Zeppole — Colorado honey mascarpone cream, sicilian pistachio brittle & glaze

Thomas Riordan, Executive Chef.

†consuming raw or undercooked eggs, meat, or seafood may increase your risk of food borne illnesses.