

January 2, 2009 Prix-Fixe

(This menu changes nightly)

Roasted Diver Scallops

Gouda Grits, Chorizo Vinaigrette

Or

Cumin Scented Beef Tartar

Fried Quail Egg, Truffle Cream

2007 Jaffurs Viognier, Santa Barbara

Grilled Wild Salmon

Grilled Leeks, Gnocchi, Pancetta Vinaigrette

Or

Braised Short Rib

Ginger Pickled Carrots, Crispy Shitake Mushrooms

J 2006 Pinot Noir, Alexander Valley

Chocolate Tasting

Warm Pudding Cake, Sorbet, Hazelnut Tart

\$59 per person++

Includes a glass of each featured wine

Executive Chef Bradley Manchester

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