

## THE CHEF'S TASTING MENU

Cold Smoked Toro & Osetra Caviar

*Crème Fraiche, Spring Onion, Warm Brioche*

**« Le Rêve », Domaine Craneros by Taittinger – Carneros 2000**

Foie Gras and Apple

**Tokaji Aszú “6 Puttonyos”, Royal Tokaj – Hungary 2000**

Citrus Cured Spanish Mackerel

*Olive Oil Ice Cream, Shaved Baguette, Légumes Escabèche*

**Grüner Veltliner Federspiel, Rudi Pichler – Wachau, Austria 2006**

Lobster & Sweetbread

*Hedgehog Mushrooms, Turnip, Biancetti Truffle*

**Chardonnay “Laughlin Family Vineyard”, L’Angevin – Russian River Valley 2005**

Crispy Confit of Suckling Pig

*Caraway Scented Cabbage, Pickled Apple, Maple Syrup*

**Pinot Noir “Clos Pepe Vineyard”, Ojai – Santa Rita Hills 2004**

Poached Grass Fed Beef

*Parsnip, Brussels Sprouts, Black Truffle Jus*

**Cabernet Sauvignon “Auberge Road Vineyard”, Liefv – Napa Valley 2005**

Hervé Mons Fourme d’ Ambert

*Dried Cherries, Arugula, Pecan Oil*

**Riesling Spätlese Graacher Himmelreich, J.J Prüm – Mosel, Germany 2005**

Milk Chocolate

*Slow Cooked Banana, Brown Butter*

**Sherry Pedro Ximenez Viejo, Vinicola Hidalgo – Sanlucar, Spain**