

CHRISTMAS HOLIDAY MENU

MONDAY, DECEMBER 21 - SUNDAY, DECEMBER 27, 2009

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BOUQUET OF ORGANIC GARDEN GREENS

CHAMPAGNE SORBET / CHAMPAGNE VINAIGRETTE
BRUT, **DOMAINE CHANDON**, CALIFORNIA, NV

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CHESTNUT AND CELERY ROOT BISQUE

CANDIED CHESTNUT / SQUAB CONFIT
ROUSSANE, **TRUCHARD**, NAPA VALLEY, CARNEROS, 2006

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THIS COURSE IS AN ADDITIONAL \$20.00

FOIE GRAS TORCHON

RHUBARB COBBLER / GOLDEN BALSAMIC "FROTH"
ASZU 5 PUTTONYOS, **ROYAL TOKAJI "RED LABEL"**, TOKAJI, 2005

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HAND MADE POTATO GNOCCHI

FRESH DUNGENESS CRAB / ANISE CURED BACON / PEPPER CRESS
PINOT NOIR, **MAYRO-MURDICK**, CARNEROS, 2005

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GRILLED PETITE FILET

TRUMPET MUSHROOMS / BRAISED YOUNG POTATOES
BORDEAUX BLEND, **FRANCISCAN "MAGNIFICAT"**, NAPA VALLEY, 2005

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WARM MAPLE CAKE

VANILLA ICE CREAM MALT / MILK CHOCOLATE "PAINT"
PORTO, **WARRES "OTIMA"**, NV

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\$65.00 PER PERSON FOR FOOD

\$100.00 PER PERSON FOR FOOD AND WINE PAIRING

TAX AND GRATUITY NOT INCLUDED

FOIE GRAS COURSE AND PAIRING IS AN ADDITIONAL \$20.00 CHARGE