



Wine & Dine Week

July 2nd & July 3rd, 2010
Friday & Saturday

4 Courses – 4 Wines
\$50 Per Person

No Substitutions Please

First Course

Grilled Oyster smoked bacon leek cream, fines herbs, pumpernickel toast

Roederer Estate 'Brut', Anderson Valley NV ~ wine pairing

Second Course

Heirloom Tomato Salad sweet onions, garden basil, sea salt, goat cheese, balsamic syrup, truffle oil

Epiphany Grenache Blanc, Santa Barbara County 2008 ~ wine pairing

Third Course

Blueberry Pistachio Encrusted Lamb Rack sweet potato gratin, local French green beans, micro celery, pomegranate reduction

Brock Cellars 'Dry Stack Vineyard' Grenache, Bennett Valley 2006 ~ wine pairing

Fourth Course

Belgian Chocolate Brownie salty Caramel Gelato, Toasted hazelnuts, black currant couli

Holly's Hill 'Midnight Syrah Port', El Dorado County 2005 ~ wine pairing

Wine & Dine Week Menu ~ \$35 food only ~ \$50 with wine

As a courtesy to other diners, please set cell phones and pagers to silent.

Gratuity of 18% will be added to parties of six or more

Corkage fee of \$15 first 750 ml. ~ \$25 for second 750 ml. and magnums or larger (limit 2)

Executive Chef / General Manager ~ Anthony Brenes Wine Director ~ Chad Seaburg