



Sample Chef's Tasting Menu

FIRST COURSE

Sashimi Grade #1 Tuna, Fresh Wasabi, Almonds, Ponzu, Dungeness Crab,
Pickled Ginger, Microgreens
Heidi Schrock, Furmint, Burgenland, 2005, Austria

SECOND COURSE

Hudson Valley Foie Gras, Satsumas, Duck Cracklins, Microgreens, Parsnips
Yalumba, Viognier, Eden Valley, 2008, Australia

THIRD COURSE

Pork Belly Confit, Maple, Rosemary, Honey, Winter Squash, Frisee
Domaine de Font-Sane, Tradition, Gigondas, 2004, France

FOURTH COURSE

Washington Rack of Lamb, Lavender, Tomato, Mint, Forest Mushroom Gratin,
Brussels Sprouts
Cougar Crest, Estate Grown, Cabernet Franc, 2006, Washington

FIFTH COURSE

American Kobe Beef Tenderloin, Fleur De Sel, Herb Crust, Black Trumpet
Mushrooms, Port, Truffle Whipped Yukons, Asparagus
Neyers, Merlot, Conn Valley, Napa Valley, 2005, California

SIXTH COURSE

Molten Chocolate Cake, Raspberry Coulis
~Noval 10 Year Tawny Port, Portugal~

Menu by Executive Chef/Owner Andy Blanton
Wines by Sommelier Andy Kriss