

Small Plates204

Scallop and Chenin Blanc Bisque  
Truffled Flan and Potato Garnish 8.

Bouillabaisse Consommé  
Salmon, Shellfish Sausage, Braised Mussel and Shrimp 10.

Medallion of Sautéed Gurnard  
Pancetta Rice, Fried Quail Egg and Truffle Emulsion 12.

Foie Gras and Scallop  
Orange Marmalade and Plum Reduction 13.

Old Seed Potato Gnocchi and Duck Confit  
with Onion Jam and Foie Gras Jus 10.

Apricot Barbecued Quail  
Semolina Crusted "Tater Tot" and Black Walnut Chutney 12.

Heirloom Tomatoes and Tango Greens  
Crisp Fococcia, Peppercorn Vinaigrette, Chive Oil 10.

Country Fried Oyster Cobb Salad  
Romaine, Pickled Onions, Avocados, Tomatoes, Cucumber Dressing 9.

Chilled Asparagus Salad  
Crisp Mushroom and Ramp Pillow, Potato Confit with Tarragon Emulsion 10.

A Variety of Baby Lettuces  
Date Croutons, Cherries, Grilled Peaches, Fennel and Fig Vinaigrette 8.

Greens and Herbs  
Caramelized Pears, Toasted Pecans and Raspberry Vinaigrette 7.

# Chef's Tasting Menu

## Cauliflower Cappuccino

Pine Nuts, Prosciutto, Spring Peas and Tubetti Pasta

*2000 Selbach Oster, Zeltinger Sonnenuhr, Riesling Spätlese, Rheingau, Germany*

## Warm Goat's Cheese Polenta & Oak Leaf Salad

Smokey Passion Fruit Vinaigrette and Poached Quail Eggs

*2000 Domaine Jean-Paul Droin, "Vaillons", Chablis, France*

## Pavé of Chilled Crab

Tender Braised Short Rib, Heirloom Tomato Pico de Gallo Madeira Vinaigrette

*1999 Santa Lucia, "Vigna de Melograno", Puglia, Italy*

## Rack of Colorado Lamb

Potato Wrapped Spring Onion and Mushroom Ragoût

*1996 Domaine des Garticux, Pauillac, Bordeaux, France*

## Selection of Artisan Cheeses from Our Cart

Toasted Nuts, Dried Fruit and Baguette Slices

*N.V. Chambers Rosewood, Muscat, Rutherglen, Victoria, Australia*

## First of the season Peach Tartlet

Poached Apples and Cider Reduction

*2001 La Spinetta, "Bricco Quaglia", Moscato D'Asti, Piedmont, Italy*

Menu 60.

Wine Pairings 40.

Bryan Moscatello, Executive Chef

Kenneth Fredrickson, Master Sommelier

