

*La Joque*

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KEN FRANKS' KITCHEN IS PROUD TO PRESENT...

*Thursday, August 8, 2002*

*Seared Sonoma Foie Gras on Brioche with Zante Currants*

*Duffy's Sweet Corn and Lobster "Chowder" with Chanterelles*

*Dayboat Scallop on a "Faux" Brandade Scallop with Fines Herbes*

*New England Black Bass with Dai Ginjo Sake and Ginger*

*Warm Summer Bean "Foragers" Salad with Crispy Pork Confit*

*Liberty Farms Duck Breast with Bing Cherries Poached in Red Wine*

*Wild King Salmon with Red Beets and Red Wine*

*Niman Ranch Rib Roast Served Rare with Stuffed "Ronde de Nice"*

*Cranberry Bean and Lobster Mushroom "Ragout"*

*Selection of Ripe Cheese with Walnut Bread  
Supplement*

*Blueberry Tart with Vanilla Ice Cream*

*Chocolate Phyllo Crisps with Blackberry Curd*

*Coffee, Friandises and Mignardises*

*San Pellegrino and Evian are served with dinner*

*Prix Fixe 85.00*

1140 Rutherford Road, Rutherford, California 94573 707.963.9770

# *Va Toque*

SATURDAY, APRIL 20, 2002  
WINE PAIRING MENU

1<sup>st</sup> course

1997 Chateau Doisy-Vendrines  
Sauternes, France

or

1995 Chateau d'Yquem

Sauternes, France

(Supplement \$45.)

paired with foie gras

2000 Duckhorn Sauvignon Blanc

Napa Valley

paired with hamachi

❖

2<sup>nd</sup> course

1999 Miner Family Chardonnay

Oakville

paired with scallop

1997 Chateau Carbonnieux

Graves, Bordeaux, France

paired with halibut

❖

3<sup>rd</sup> course

2000 Sapphire Hill Pinot Noir

Russian River Valley

paired with foragers salad

1999 Biale Zinfandel

Aldo's Vineyard, Napa Valley

paired with duck

❖

4<sup>th</sup> course

1999 Pride Mountain Cabernet Franc

Spring Mountain

paired with bass

2000 Elyse Petite Sirah

Rutherford

paired with lamb

1999 White Rock Chardonnay

Napa Valley

paired with corn tart

❖❖❖

\$45. per person

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*La Joque™*

KEN FRANK'S KITCHEN IS PROUD TO PRESENT...

*Friday, March 7, 2003*

*Steamed White Asparagus with Hollandaise*

*Smooth Chestnut Bisque with Sautéed Apple and Porcinis*

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*Broiled New Zealand Langoustine with Catalan Style Rice in a Savory Saffron Nage*

*New England Skate Wing with Caramelized Cauliflower and Capers*

•

*Liberty Farms Duck Breast with Calamata Olive and Red Wine*

*Seared Sonoma Foie Gras with Artichoke Heart and Port*

•

*Wild Striped Bass with Leek Fondue, Celery Root and a Red Wine Sauce*

*Jamison Farms Lamb Loin with Cumin Scented Carrot Puree  
and Cabernet Sauce*

*Risotto with Wild Mushrooms and Roasted Garlic  
(available with Fresh Black Truffle - \$20 supplement)*

•

*Selection of Ripe Cheese with Walnut Bread  
Supplement*

•

*Roasted Pineapple Fritters with Rum Raisin Ice Cream*

*Gateau Concorde au Chocolate*



*Coffee, Friandises and Mignardises*

*San Pellegrino and Evian are served with dinner*

*Prix Fixe 92.00*

18% service charge will be added, tipping is not necessary

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