

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

Main Plates

ADEGA

Squash Tortelloni
Caramelized Cabbage, Chestnuts-Sour Cream 19.

"Veggie Dream"
Fall Harvest Vegetables Prepared Using Various Cooking Methods 22.

Crispy Seared Ling Cod
Champagne Infused Stew of Sweet Corn, Butter Beans
Smithfield Ham and Dungeness Crab 27.

Grilled Rare Ono
Seared Crisp Sweet Breads, Spinach, Onion Jus 27.

Fricassee of Rabbit with Farfallini
Prosciutto, Summer Squash, Sweet Peas, Crisp Blossoms 28.

Sweet Garlic Glazed Chicken Breast
Mushroom-Stuffed Brioche Charlotte with Asparagus 18.

Hazelnut Lacquered Pheasant
Parsnip Purée, Sweet Potato, Currants, Foie Gras Stuffed Crepe 29.

Double Pork Chop
Creamed Cabbage and Peppers with Chorizo Potatoes and Eggs 23.

Grilled Tenderloin of Beef
Bacon, Bleu Cheese Pastina "Risotto," Tomato Jam, Burgundy Jus 29.

Veal Cheek Marsala
Chanterelle and Lobster Mushrooms with Egg Pasta and Marsala Wine 28.

Side Plates 7.

Pastina "Risotto"	Mushroom Stuffed Charlotte	Parsnip Purée
Truffle Potatoes		Creamed Spinach