



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

FIRST ANNUAL LEGENDS OF WINE

HONORING MR. ROBERT MONDAVI

Sunday March 9, 2003

~

1988 Champagne Louis Roederer "Cristal" in magnum

~

Broiled Langoustine on a Spring Vegetable Salad with Picholine Olive Emulsion

1999 ROBERT MONDAVI SAUVIGNON BLANC
STAG'S LEAP DISTRICT

~

Veal Tenderloin with Cabernet Foie Gras Sauce
1999 ROBERT MONDAVI CABERNET SAUVIGNON
OAKVILLE DISTRICT

~

*Cowgirl Creamery "Red Hawk" Ripened with Fresh Black Truffle
to spread on La Brea Bakery Roasted Garlic Toast*

~

Coffee and Mignardises

203

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

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Liberty Farms Duck Breast with Calamata Olive and Red Wine

Seared Sonoma Foie Gras with Artichoke Heart and Port

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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)*

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*Selection of Ripe Cheese with Walnut Bread
Supplement*

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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

1140 Rutherford Road, Rutherford, California 94573 707.963.9770

La Joque

203

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

Thursday, August 8, 2002

Searched 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

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SATURDAY, APRIL 20, 2002

WINE PAIRING MENU

1st 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



2nd course

1999 Miner Family Chardonnay

Oakville

paired with scallop

1997 Chateau Carbonnieux

Graves, Bordeaux, France

paired with halibut



3rd course

2000 Sapphire Hill Pinot Noir

Russian River Valley

paired with foragers salad

1999 Biale Zinfandel

Aldo's Vineyard, Napa Valley

paired with duck



4th 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