

234



OUR WEEKLY MID-WINTER MENU
"The destiny of nations depends upon the manner in which they feed themselves." Brillat-Savarin, 1825

LET US COOK FOR YOUR TABLE

The chef's four-course tasting menu.

A.Q.

LET US PAIR FOR YOUR TABLE

Wine accompaniment with each course.

A.Q.

APPETIZERS

SWEET POTATO SOUP
maple & garlic croutons 9.

TRUFFLED POTATO SALAD
Italian truffle cheese, butterball potatoes & haricots verts 11.

DUNGENESS CRAB RISOTTO
mascarpone cream, fines herbes 15.

TORCHON OF FOIE GRAS
brioche toast, & rhubarb compote 16.

PAN SEARED SWEETBREADS
mushroom hash, red beet vinaigrette 13.

CHIOGGA BEET SALAD
blood orange, organic greens 9.

MAINS

BUTTERNUT SQUASH RAVIOLI
brown butter & sage, parmesan tuile, toasted seeds 18.

CASSOLET OF FLAGOLET BEANS
confit, rabbit, & house-cured lamb sausage 23.

BREAST OF SONOMA DUCK
bacon scented, wehani rice, lemon confit, onion jam 25.

NAPA FREE RANGE BEEF BRAISE
spaetzle, local apple & Dijon slaw 24.

RACK OF AUSTRALIAN LAMB
baby artichokes, butter beans, roasted tomatoes 28.

BLUE NOSE BASS
potato, pasta, crispy leeks, crab & leek sauce 26.

Corkage \$20. Limit one bottle per person in your party. We would be glad to waive one corkage charge for each bottle you purchase from us.

Cakeage \$2.00 per plate. Split plate charge \$2.00.

18% gratuity will be added to parties of 6 or more people.

Please be considerate of others and turn off all cellular phones.

We are open from 6:00 p.m. until 9:00 p.m. Closed Wednesdays.

Our chefs are available for catering, either in our dining room or other venues.

Feb 20

Vincent Nattress, Chef & Owner

1234 Main Street St. Helena
707-963-5330

Tyla Jones Nattress, Wine Buyer & Owner

An Evening of Fine Food and Wine

*Featuring
Jay Fletcher, Master Sommelier
Southern Wine & Spirits*

February 12, 2003

Amuse Bouche

*Kumimoto Oyster with Asian Pear Verjus
Barbequed Eel Terrine with Caramelized Meyer Lemon
and Ume Plum Vinaigrette*

Leon Beyer, Tokay Pinot Gris 2000

First Course

*Diver Sea Scallop with Crispy Somen Noodles, Pickled Shiitakes
and Curried Carrot Juice*

Huet, Vouvray Clos du Bourg Demi Sec 2000

Second Course

*Searred Rare Hawaiian Striped Marlin & Foie Gras Sandwich
with Cauliflower Coulis and Black Trumpets*

Jean Michel Ganoux, Mersault, Les Criots Rouge 1999

Third Course

*Applewood Smoked Bobwhite Quail with Yam Chutney
and Pistachio Reduction*

Robert Michel, Saint Joseph 2000

Fourth Course

*Colorado Elk Loin with Wild Rice Blini, Roasted Seckle Pear
and Tamarind Reduction*

Reserve de la Comtesse - Pauillac 1996

Desserts

*Key Lime Sorbet Martini with Frozen Grey Goose
Passionfruit and Bittersweet Chocolate Marquis with Pineapple
and Coconut Sorbet*

Chateau Rjeussec - Sauternes 1999

*Bob Scherner, Chef de Cuisine/General Manager
Maria Jones, Pastry Chef
George Bigley, Dining Room Manager*

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