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

1140 Rutherford Road, Rutherford, California 94573  707.963.9770
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

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 Pelogino 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
Ken Frank's 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
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