Our chefs are available for catering. Either in our dining room or other venues.
We are open from 6:00 p.m. until 9:00 p.m. Closed Wednesdays.
Please be considerate of others and turn off all cellular phones.
18% gratuity will be added to parties of 6 or more people.

*Checkers*: $2.00 per person. Split plate change $2.00.

*Cartridges*: $2.00. Limit one bottle per person in your party. We would be glad to waive one charge if you purchase more.

**APPETIZERS**
- Blue Nose Bass
- Beet Salad
- Chigoga Beet Salad
- Blood Orange, Argan Olive Oil
- Mushroom Hash, Red Beet Puree
- Pan Seared Sweetbreads
- Broccoli Rabe, Gruyere Crust
- Torchon of Foie Gras
- Missionary Cream, Frise Herbes
- Dungeness Crab Risotto
- Italian Fusilli Cheese, Butternut squash, Gorgonzola
- Truffled Potato Salad
- Maple Glazed Corn
- Sweet Potato Soup

**MAIN'S**
- Potato Gratin, Country Gravy, Crabcake sauce
- Rack of Australian Lamb
- Baby Artichokes, Butter Beans, Roasted Tomatoes
- Blue Nose Bass
- Rack of Australian Lamb
- Napa Free Range Beef Brasse
- Braised Boneless Pork Shank, Lemon Confit, Onion Jam
- Breast of Sonoma Duck
- Cassoulet of Black Eyed Peas
- Brown Butter braised, Parmesan ravioli
- Butternut Squash Ravioli

**VINCENT WASHERS, CHEF & OWNER**
- 707-963-5330
- 234 Main Street, St. Helena

**OUR WEEKLY MID-WINTER MENU**

The destiny of nations depends upon the manner in which they feed themselves. —Blaise-Bazart, 1825

LET US COOK FOR YOUR TABLE

Wine accompaniment with each course.

LET US PAIR FOR YOUR TABLE
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

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

Jean Michel Ganoux, Mercurol, 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 Rieussec – Sauternes 1999

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