After Dinner Suggestions

**DESSERT WINE**

- **Bonny Doon 'Vin de Glaciere' Muscat** | $6.50
- **Stanton & Killeen Australian Muscat** | $12.00
- **Chateau d'Yquem 1993 (375 ml. btl.)** | $195.00

**PORT AND MADEIRA**

- **Ramos Pinto 'Quinta Do Bom Retiro' 20 Year Old Tawny** | $18.00
- **Cockburn's 'Anno' LBV 1995** | $8.00
- **Graham's Six Grapes (187ml. Bottle)** | $14.00
- **Graham's Vintage 1980** | $22.00
- **Blandy's Ten Year Old Malmsey Madeira** | $11.00
- **Quinta Do Crasto Late Bottled Vintage 1994** | $7.00
- **Ramos Pinto Tawny** | $6.00
- **Sandeman Founders Reserve** | $6.00
- **Sandeman Vali Vintage 1997** | $12.00

**PORT TASTING TRILOGY**

- **Cockburn 'Anno' Late Bottled Vintage 1995 Sandeman Founders Reserve Ramos Pinto Tawny** ($1.5 oz. of each) | $14.00

**BRANDY**

- **Breuil Calvados Pays D'Auge** | $7.00
- **Germain-Robin V54 Single Barrel Brandy** | $22.00
- **Massenez Poire Williams** | $13.00
- **Q.E. (Quality Extraordinaire) 14 Year Old** | $18.00

**COGNAC**

- **Courvoisier Napoleon** | $14.00
- **Courvoisier X. O. Imperial** | $19.00
- **Martell Cordon Bleu** | $18.00
- **Remy Martin V. S. O. P.** | $10.00
- **Hine Triomphe** | $25.00

**ARMAGNAC**

- **Janneau 'Selection'** | $9.00
- **Marquis De Montesquieu** | $8.00
- **Martin Brothers California Grappa Di Nebbiolo** | $15.00
- **Jacopo Poli-Di Moscato** | $25.00

Tel: 831.667.4242. Fax: 831.667.2287
Highway One
Big Sur, California 93920
www.ventanoinn.com
Entrée

Onion Crusted Salmon
Pasta Al Ceppo, Spinach, Tomatoes, Black Olives $30

Oven Roasted Striped Bass
Couscous, Green Bean Salad, Meyer Lemon-Crab Vinaigrette $29

Caramelized Diver Scallops
Mashed Potatoes, Wild Mushroom and Leek Blanquette $30

Coriander Crusted Ahi Tuna
Herb Basmati, Wilted Greens, Wasabi Cream Sauce $30

Fire Roasted Chicken Breast
Thyme Roasted Potatoes, Creamed Spinach, Foie Gras Butter $28

Roasted Guinea Hen
Bleu Cheese Mashed Potatoes, Asparagus, Apple Glacé $29

Colorado Rack of Lamb
Lamb Shank Risotto $32

Oak Grilled Prime New York Steak
Chèvre Potatoes Gratin, Seared Foie Gras, Smoked Mushroom Stew $34

Ventana Garden Offerings

Grilled Winter Vegetable Pasta
Bucatini, Extra Virgin Olive Oil, Roasted Tomatoes, Basil $23

Portobello “Meatballs”
Stewed Winter Greens, Wild Rice, Caramelized Fennel Broth $23

Risotto
Goat Cheese, Sun Dried Tomato, Basil, Parmigiano-Reggiano $25
With Prawns $32

Enjoy with Wines from Our Award Winning Cellar
No Smoking or Cellular Phones in the Dining Room
18% Gratuity Added on Parties of Seven or More
Thursday, March 15, 2001