



HAPPY NEW YEAR!

December 31, 2011

~TORTINO DI GRANCHIO~

Sautéed Dungeness Crab Cake Served on a Crispy Asian Wafer Garnished with Lemon Arugula, Saffron Aioli, & Basil Aioli

Domaine Carneros, Cuvée de la Pompadour, Carneros, (Organic) NV

~RAVIOLI DI FARAONA~

Filled with a Mousse of Roast Guinea fowl & Aromatic Herbs Served in a Chardonnay Velouté

Benziger Chardonnay, Sangiacomo Vineyard, Carneros, 2009

~FILETTO AL FERRI~

Grilled & Sliced Filet Mignon Garnished with a Winter Ragout of Vegetables, Truffle Potato Purée, & Barolo Wine Sauce

Gundlach Bundschu Cabernet Sauvignon, Estate, Sonoma Valley, 2008

~DOLCI~

~ZABAIONE ALLO MUSCATO~

Puff Pastry Filled with Muscat Sabayon Topped with Fresh Organic Satsuma Mandarins

~TORTA NERA~

Chocolate Torte Topped with Chocolate Mousse & Garnished with Pistachio Crème Anglaise

Moscato D'Asti, Ceretto, D.O.C. Italia, 2009

\$39.95 Per Person, \$59.95 Per Person with Wine

****Tax & Tip Not Included****