

2008 SUMMER DINNER MENU*

APPETIZER

KAMPACHI SASHIMI

White Soy Gel, Pink Peppercorn, Matcha Green Tea Foam & Black Lava Salt/Lime Flakes

LAMB CARPACCIO

Onion-Licorice Marmalade, Asparagus Tips

SOUP & SALAD

Windrose Baby Greens Bundle, Crispy Shallots, Bliss Sherry Vinaigrette and Soup du Jour

STARTER

PAN SEARED DAY BOAT SCALLOP

Salsify Veloute, Green Apple-Parsley Salad, Smoked Steelhead Caviar

SNAKE RIVER FARMS PORK BELLY

Arugula, Pickled Watermelon, BBQ Glaze

PAN SEARED SONOMA FOIE GRAS

Compressed Rhubarb, Grilled Plums, Bliss Elixir, Walnut Powder, Grilled Pluots
(\$10.00 supplement charge)

ENTRÉE

VEAL CHOP

Chanterelle Mushrooms, Yukon Gratin & Baby Zucchini & Madeira Demi

PAN SEARED WHITE SEABASS

Crushed Fingerlings, Baby Artichokes, Cippolinis, Carrot Nage

BUTTERMILK POULET ROUGE "FRITE"

Corn Bread Pudding, Haricots Verts, Black Pepper Gravy and Sweet Tea Gel

CHEESE

OLD WORLD IRISH CHEDDAR

Tempranillo Glazed Raisins, Honey Peanuts, Strawberry Coulis

DESSERT

CROISSANT BREAD PUDDING

Caramelized Apples, Creamy Caramel, Apple Sorbet

"PB & J"

Flexible Peanut Butter, Peanut Butter Powder, Strawberry Fluid Gel, Ritz Cracker Ice Cream

CHOCOLATE SIN

Macerated Cherries, Mascarpone Sorbet, Walnut Soil

EIGHTY-FIVE DOLLARS
FORTY DOLLARS - WINE PAIRING
GRATUITY ADDED TO PARTIES OF SIX OR MORE

EXECUTIVE CHEF: WILLIAM TORRES
SOUS CHEF: ALEX MARTIN
CHEF TOURNANT: THOMAS DRAHOS

*MENU SUBJECT TO CHANGE