

# DEBORAH'S Room

## DINNER MENU

### APPETIZER

**English Pea Soup** Shaved Benton's Ham, Cippolini Onions, Parmesan Foam 14

**Organic Spinach Salad** Fried Egg, Blis "9" Sherry Vinaigrette, Shaved Shallot, Feta 15

**Pan Seared Sonoma Foie Gras** Semolina Cake, Rhubarb Jam, Nasturtium 23

### 2008 JUSTIN Chardonnay

### FROM THE SEA

**Olive Oil Poached Alaskan Halibut** Beluga Lentils, Kalamata Olive Tapenade, Herb Salad 30

**Pan Seared Local Snapper** Melted Cabbage, Early Spring Morels, Citrus-Fish Fumet 28

**Pan Seared Loch Duart Salmon** Fava Puree, Onion Tart, Hickory Smoked Bacon Demi 32

### 2007 JUSTIN Tempranillo

### FROM THE FARM

**Oven Roasted Poussin** Kohlrabi Puree, Root Vegetable Hash, Truffled Chicken Jus 29

**Australian Lamb Rack "Cuit Sous Vide"** Pommes Robuchon, White Asparagus, Baby Carrot 35

**C.A.B. Natural NY Spinach**, Hen of the Woods, Shallot Jam, Béarnaise 40

### 2007 JUSTIN ISOSCELES

### SOMETHING SWEET

**Ricotta Cheese Cake** Walnut Crumble, Blueberry Compote, Blueberry-Yuzu Sorbet 12

**Key Lime Steamed Pudding Cake** Strawberry Fluid Gel, Lemon Curd Ice Cream 12

**Chocolate** Red Velvet Cake, Chocolate Sauce, Cream Cheese Sherbet 12

2008 JUSTIN Deborah's Delight *or* 2008 JUSTIN Obtuse

*Pick 2 and 1 Dessert*

*Sixty-Five Dollars Dinner*

*Thirty-Five Dollars Wine Pairing*

*Executive Chef* William Torres

*Sous Chef* Sarah Gemmel

*To Be Served Properly, Inclusion of the Entire Table is Required*

*Gratuity Added to Parties of Six or More*

*Menu subject to change*