



DINNER MENU – SUMMER 2010



DEBORAH'S Room

A P P E T I Z E R

White Corn Soup *Sriracha Crème Fraîche, Fried Oysters, Caviar*

Nicoise Salad *Local Albacore, Haricot Vert, Egg, Olive, Spanish White Anchovy*

Pan Seared Hudson Valley Foie Gras *Semolina Cake, Pickled White Peach, Basil*

2009 JUSTIN SAUVIGNON BLANC

F R O M T H E S E A

Roasted Oven Alaskan Halibut *Cranberry Bean Salad, herbs, Chorizo Vinaigrette*

Local White Sea Bass *Corn Relish, Avocado, Vadouwan, Belize Shrimp, Orange Emulsion*

Pan Seared Local Black Cod *Udon, King Oyster Mushroom, Charred Leek, Bacon Dashi*

2007 JUSTIN RESERVE TEMPRANILLO

F R O M T H E F A R M

Roasted Pork Tenderloin *Corn Fondue, Beets and Greens, Gremolata, Pickled Cherries*

Lamb Sirloin “Cuit Sous Vide” *Ras El Hanout, Herbed Quinoa, Lemon Confit, Cucumber “Ribbon”*

Pan Seared Hanger Steak *Toybox Carrot, Shishito Potato Purée, Orange Ginger Demi*

2008 JUSTIN CABERNET SAUVIGNON

“ M I L K ’ S L E A P T O W A R D I M M O R T A L I T Y ”

Happy Acres Chèvre *Olive Oil Cake, Herbs & Flowers, Santa Rosa Plum Jam*

2008 JUSTIN VIOGNIER

S O M E T H I N G S W E E T

Crème Fraîche Cheese Cake *Compressed Pineapple, Mango Gastrique, Pineapple Sherbet*

Cubeb Pepper Pound Cake *Coconut Curd, Macerated Berries, Key Lime Sherbet*

Glazed Peanut Butter Cup *Chocolate Soil, Benton’s Bacon, Malt Iced Milk*

2008 JUSTIN DEBORAH’S DELIGHT OR 2008 JUSTIN OBTUSE

Ninety Dollars *Five Course Dinner*

Executive Chef **William Torres**

Forty-five Dollars *Five Course Wine Pairing*

Chef Tournant **Tim Barakat**

Vegetarian option available upon request; 20% gratuity added to parties of six or more.

