



SPRING 2009



## DEBORAH'S Room

### A P P E T I Z E R

**Almond Soup** *Santa Barbara Spot Prawn, Pickled Shallot, Parsley*

**Warm Asparagus Salad** *Guanciale, Piave Vecchio, Morels, Lemon Vinaigrette*

**Orecchiette "Mac 'n' Cheese"** *Spring Peas, Pancetta, Pea Shoots, Cypress Grove Chevré*

### S T A R T E R

**Sonoma Foie Gras Torchon** *Whipped Pistachio Oil, Pistachio Sable, Confit Cara-Cara Oranges*

**White Marble Farms Pork Belly** *Braised Rice Soubise, Bloomsdale Spinach, Lavender Emulsion*

**Calamari "Frito"** *Chorizo, Pee Wee Potatoes, Pearl Onions, Salsa Verde*

### E N T R É E

**Pan Seared Irish Salmon** *Wilted Gem Lettuce, Neuske's Bacon, Green Garlic, Broken Whole Grain Vinaigrette*

**Moroccan Spiced Colorado Lamb Loin** *Masa Organics Brown rice, Spring Vegetables, Mint, Fagé Yogurt*

**Braised Kurobuta Pork Short Rib** *Potato Puree, Caramelized Fennel, Spring Ramps, Braising Jus*

### C H E E S E

**Thomas Hoe Stevenson Aged Stilton Beignets** *Baby Beets, Mache, Candied Walnuts, Tempranillo Glaze*

### D E S S E R T

**Chocolate Cremeux** *Hazelnut feullitine, Whipped Chocolate Cream, Tahitian Vanilla Ice Cream*

**Galangal Parfait** *Orange Curd, Thai Basil Foam, Yogurt Sorbet*

**Arborio Rice Pudding** *Apricot Jam, Dragee Pistachios, Pistachio Oil*

**Ninety Dollars** Dinner | Executive Chef **William Torres**  
**Forty-five Dollars** Wine Pairing | Sous Chef **Alex Martin**

*Gratuity Added to Parties of Six or More*

