

WINE DINING

2007 Sauvignon Blanc
Sonoma County

Seared Diver Scallop

*English Pea Puree, Crispy Pork Belly
Orange Emulsion*

2006 Chardonnay,
Behler Vineyard, Sonoma County

Warm Frisée and Asparagus Salad

*Bacon Lardon, Poached Quail Egg
Sherry Vinaigrette*

2005 Syrah
Wild Oak, Sonoma County

Spicy Tuna Parfait

*Sushi Rice, Baby Spinach, Wasabi Cream
Truffled Ponzu, Sesame Tuile*

2002 Cabernet Sauvignon
Kings Ridge Reserve, Sonoma County

Grilled Loin of Lamb

*Favas, Carrots, Oven Dried Tomato
Dauphin Potatoes, Minted Lamb Jus*

\$50

WINE & CHARCUTERIE

Meat

Chef's Daily Selection
of Cured Meat & House Made Paté

Cheese

Joe Matos, St. George
Raw Cow's Milk, Santa Rosa

Redwood Hill Farm, Crottin
Goat's Milk, Sebastopol

Accompaniments

House Marinated Olives
Chef's Choice of Fresh Fruit or Compote
Rustic Breads and Flatbreads

2006 Chardonnay
Behler Vineyard, Sonoma County

2005 Mourvedre
Pagani Vineyard, Sonoma Valley

2004 Cabernet Franc
McCoy Vineyard, Sonoma County

\$30

