



Tasting Menu

Scallops

*potato & clam "chowder" with
smoked paprika and thyme
Match Book, Chardonnay '07
Dunnigan Hills, California*

Beef Hanger Steak

*parsnips, brussels sprouts,
tarragon and black truffle sauce
Marques de Riscal, Reserva '04
Rioja, Spain*

*a flight of aromatic house made
ice creams and sorbets
Palladino, Moscato D'Asti '08
Piedmont, Italy*

*\$30 per person
\$15 wine pairing (optional)*