

## Four Course Tasting Menu

\$40 per person, \$50 Paired with Wine

### First Course Choice of:

**Five Local Oysters on the Half Shell**  
Mignonette, Cocktail Sauce

**Painted Hills Beef Tartare**  
Sunny Side Up Quail Egg, Croutons

**Chicken Liver Mousse**  
Mostarda

**Crispy "Truffles"**  
Yukon Potato, Truffle Cheese, Truffle Oil

*Nicolas Feuillatte, Brut Rosé, Champagne, FRA nv \$10*

### Second Course Choice of:

**Speck & Apple Salad**  
Tarragon Vinaigrette

**Wood Roasted Gulf Prawns**  
Chorizo, Caperberries, Garlic

**Cup of Gumbo *or* Today's Soup**

*Benvolio Pinot Grigio, Grave del Friuli, ITA 2008 \$8/\$30*

### Third Course Choice of:

**Pan Seared Taylor Farms Scallops**  
Lacinato Kale, Caramelized Onion, Smoked Bacon, Soubise

**Cider-Jalepeño Glazed Pork Back Ribs**  
Dilled Potato Salad, Drunken Beans

**American Snake River Kobe Flank Steak**  
Salsa Verde, Cauliflower-Pinenut Gratin

**Spinach & Ricotta Gnocchi**  
Crimini Mushrooms, Leeks, Shaved Pecorino

*Argyle Pinot Noir, Willamette Valley, OR 2006 \$12/\$46*

### Fourth Course Choice of:

**Oooey Gooey Chocolate Cake**

**Vanilla Bean Pot de Crème**  
Liquor 43, Chantilly

**Butterscotch - Banana Bread Pudding**  
Caramel, Roasted Banana Ice Cream

*Falchini, Vin Santo del Chianti, IT 2001 \$9*