



**March 2010
4-Course
Chef's Tasting Menu
Preview Event**

\$29
(Regularly \$35)

Add wine pairings
for \$15

PROSCUITTO DI PARMA

apples with sage vinaigrette, fig jam, grilled bread

Indaba Sauvignon Blanc (Western Cape, South Africa)

STRAWBERRY & PISTACHIO SALAD

baby greens, red onion, parmigiano reggiano, sherry vinaigrette

Roederer Estate, Brut (Anderson Valley, CA)

HERB CRUSTED WILD STRIPED BASS

wild mushroom risotto, basil oil

Cambria "Katherines Vineyard" Chardonnay (Santa Maria Valley, CA)

LEMON TART

meringue, candied kumquats, mint syrup

Robert Mondavi Moscato d' Oro (Napa Valley, CA)

