



## LET'S BEGIN

### Artisanal Cheese Selection \$16

Le Chevre Noir/ Pyrenees Brebis/ Blu di Bufala/ Tarentaise Aged

2007 Joseph Drouhin Pouilly-Fuisse (France) 1/2 bottle \$30

### Salumi Plate \$8

w/capicola, Genoa, red wine salami, grilled bread, caperberries, red pepper relish

### Peekytoe Crab Salad \$10

w/ orange, daikon sprouts, housemade potato chips

2008 Trivento Torrontes White Wine (Argentina) glass \$6

### Seared Digby Bay Sea Scallops \$12

w/local corn, pickled onion, shiitake mushroom, Taylor Ham

2006 Verget Macon Elevage (France) glass \$12

### Beef Carpaccio \$9

w/basil, arugula, parmigiano, saba & XVOO

2007 Davinci Chianti (Italy) glass \$8

### Seared & Grilled La Belle Farms Foie Gras \$22

w/pancake, membrillo, Meyer lemon, lavender ice cream

### House Smoked Duck Breast \$9

w/endive, apple, gorgonzola, truffle, parsnip

### Crab Chowder \$7

w/popped corn and sherry

2008 Chateau Lamothe de Haux White Bordeaux (France) glass \$10

### Veal Terrine \$8

w/pickled beets, pear mostardo, grilled bread, grain mustard

## GREENS

### Baby Arugula \$7

w/lavender honey pears, Idiazabal, Banyuls, XVOO

### Local Baby Greens and Fennel Salad \$7

w/hummus, white anchovy, pickled crudité, zaatar cracker

## ENTRÉES

### Slow Cooked Scottish Salmon \$21

w/leeks, redwine mushroom, horseradish

2008 Le Faux Frog Pinot Noir (France) glass \$6

### Pan Roasted Duck Breast \$23

w/mushroom fonduta, broccolini and garlic crostini

2006 Chateau Mont-Redon Cotes Du Rhone (France) glass \$11

### Beef Filet \$27

w/pepernata, local fingerling potatoes, balsamic

2007 Charles Smith The Velvet Devil Merlot (Columbia Valley) glass \$9

### Garganelli ~ Half Portion \$10~Full Portion \$18

w/Italian sausage, rapini, Reggiano crouton

2007 Davinci Chianti (Italy) glass \$8

### Orecchiette Half Portion \$9~Full Portion \$17

w/chicken liver, green & white beans, swiss chard, crème, grana padano

2007 Joseph Drouhin Pouilly Fuisse (France) 1/2 bottle \$30

**Yes! Please add one of these...**

Mac n' Cheese \$6

Housemade Pomme Frites \$6

Broccolini \$4

## The Tasting of the Night

3 Course Culinary Creation

\$35~paired w/wine \$45