



## *Tasting Menu*

### *Sweet Corn Soup*

*spicy black mission figs and lobster  
Chamisal, "Stainless" Chardonnay '09  
Central Coast, California*

### *Slow Cooked Salmon*

*pearl couscous-yogurt salad,  
and heirloom tomatoes  
Montes Cherub, Rosé of Syrah '08  
Colchagua Valley, Chile*

### *Goat's Milk Cheese Cake*

*tropical fruit, berries  
and caramelized rice krispies  
Palladino, Moscato D'Asti '09  
Piedmont, Italy*

*\$35 per person*

*\$15 wine pairing per person*

*vegetarian menu also available \$30 per person*