



## *Tasting Menu*

### *Salmon*

*cauliflower, niçoise vinaigrette and basil*  
*Lagar de Cervera, Albariño '08*  
*Rias Baixas, Spain*

### *Beef Hanger Steak*

*eggplant lovash wrap,*  
*tahini-yogurt sauce and sumac*  
*Martin Ray, Cabernet Sauvignon '07*  
*Napa Valley, California*

### *Goat's Milk Cheese Cake*

*cherry-orange soup and*  
*caramelized rice krispies*  
*Palladino, Moscato D'Asti '08*  
*Piedmont, Italy*

*\$35 per person*

*\$15 wine pairing per person*

*vegetarian menu also available*