



## *Tasting Menu*

### *Jerusalem Artichoke Soup*

*poached duck, hazelnuts and goat cheese*

*Dios Baco, Amontillado*

*Jerez, Spain*

### *Beef Hanger Steak*

*olive oil potato puree, brussels sprouts*

*and smoked paprika-caper jus*

*Laurel Glen, Old Vine Zinfandel '07*

*Lodi, California*

### *Goat's Milk Cheese Cake*

*red wine poached black figs,*

*star anise, orange and mint*

*Graham's "Six Grapes" Reserve Porto*

*Portugal*

*\$35 per person*

*\$15 wine pairing per person*

*vegetarian menu also available \$30 per person*