



*New Years Eve 2010
Tasting Menu*

Veal Carpaccio

*tuna bottarga, brown butter, chives
and preserved lemons
Inama, Soave Classico Foscario '06
Veneto, Italy*

Crispy Prawn

*phyllo, basil and white curry sauce
Handly, Gewürztraminer '07
Anderson Valley, California*

Taleggio Cheese Ravioli

*white asparagus, mushrooms
and black truffle sauce
Montes Alpha, Pinot Noir '06
Leyda Valley, Chile*

Lamb Chop

*potato gratin, blue cheese,
preserved tomato and cured black olives
Biscegila, Aglianico del Vulture DOC '06
Basilicata, Italy*

Salted Caramel Crunch

*chocolate, almonds and tarragon
Lustau, Pedro Ximénez
Jerez, Spain*

*\$65 per person
\$25 wine pairing per person*

Vegetarian menu available upon request