

FIRST COURSE

Beet Salad

yogurt cheese, pistachio and honey

Salneval, Albarino '08

Rias Baixas, Spain

Or

Lobster & Celery Root Soup

saffron and preserved lemons

Salneval, Albarino '08

Rias Baixas, Spain

ENTREE

Slow Cooked Lamb Shank

creamy farina, winter greens

and sheep's milk cheese

Laurel Glen, Old Vine Zinfandel '07

Lodi, California

Or

Roasted Ocean Trout

cauliflower, black olives and piquillo peppers

Montes Cherub, Rosé of Syrah '08

Colchagua Valley, Chile

Or

Caramelized Winter Vegetables

goat cheese, crispy parsnips

and black truffle vinaigrette

L'Ardi, Dolcetto d'Acqui '07

Piedmont, Italy

DESSERT

Chocolate Ganache Cake

caramelized rice krispies, poached figs

and hazelnut ice cream

Lustau, Pedro Ximénez

Jerez, Spain

Or

Goat's Milk Cheese Cake

sesame crunch, blood orange and candied ginger

Palladino, Moscato D'Asti '08

Piedmont, Italy

\$30 per person (\$15 optional wine pairing)

Saffron is pleased to offer special selections from our a la carte menu as an addition to your meal. Either to be shared or as an extra course.

SUPPLEMENT

\$10 Each

Scallops

jerusalem artichokes, brown butter, sultanas, preserved lemons and capers

Foie Gras

mejdool date-almond birouats and orange

Mezze Tasting

giant beans with dill, eggplant dip with tahini,

sheep's milk feta dip with hot peppers,

olives and pickles