

Summer Tasting

Executive Chef: Luis Rodriguez

First Course

Grilled Figs

Waffle Potatoes, Peppered Goat Cheese, Port Wine Glazed, Baby Arugula, Shaved Fennel

2007 Benessere "Frizzante" Muscat Di Canelli, Napa Valley

Semi-Sparkling Orange-Blossom, Apricot, Light Body Crisp Citrus, Floral Notes

Second Course

Lobster Salad

Baby Corn, Heirloom Tomatoes, Feta, Olives, Red Onion, Red Wine-Oregano Vinaigrette

2006 Las Renas Macabeo, Bullas Spain

Fresh, Crisp Aromas with A Bright Delicate Palate And A Hint Of Lemon Zest.

Entrees

Pancetta Wrapped Petite Filet Mignon

Anna-Sage Potato Pie, Caramelized Pearl Onions, Cabernet Blue Cheese Au Jus

2005 Line Shack Cabernet Sauvignon, Central Coast

Full Body, Hints of Currants, Black Berries, Cherries, Ripe Blackberries.

Or

Coriander Encrusted Hawaiian Ahi Tuna

Tuscan White Bean Salad, Soy Ginger Glazed, Peach-Nectarine Relish, Wasabi Tobiko

2007 Chesbro Roussane, Carmel Valley

Complex Rich Alternative Chardonnay Aromas Of Red Apples, Honeysuckle Citrus

Dessert

Snickers Chocolate Strudel

Trio of Gelato, Toasted Coconut, Wild Berry Sauce

2006 John Robert Eppler Zinfandel, Alexander Valley

Late Harvest Zinfandel with A Chocolate And Wild Berry Essence.

Food \$35.00 Wine Pairing \$25.00