

## NIBBLES

international olives	4	flash fried spinach	5
CREEKSTONE filet tartare, prepared tableside	16		
GLAUM egg yolk, PINNACLE shallot, sauce tartare house creole mustard, caperberries, pickled HEIRLOOM radish, ACME baguette			
TASTE of DENMARK butterflake rolls	5		
SIERRA NEVADA cultured butter, whisky marmalade			
baked lobster mousse	13		
champagne cream, HEIRLOOM peppergrass, DELLA breads			
origen charcuterie	14		
brandied duck pâté, finnan haddie tart, pork rilletes, cold smoked salmon piparras, tarragon mustard, pink peppercorn jam, toasts			
LAUGHING BIRD shrimp cakes	12		
HAMADA citrus salad, spicy remoulade			
roasted mushroom pizza	17		
7 fungi, DIRTY GIRL baby dime leeks, gorgonzola			

## Tastes for Two

chef's table d'hote menu \$59, six courses  
wine pairing \$30, six courses  
artisan cheese course \$12, with paired wine  
-vegetarian tasting available-

### amuse

daniel's LOCH DUART **salmon candy**, origen crème fraîche, HAMADA bergamot marmalade  
sarl chopin brut, *cd norston*, **pinot noir/chardonnay/pinot meunier**, vallee du marne, champagne S

### first

yellowfoot chanterelle & FULL BELLY green garlic **dumplings**, brown butter, green peppercorns, hedgehog mushroom duxelles  
daniele ricci 2007 **timorasso**, *terre di timorasso*, colli tortonesi, piemonte O  
*or*

HEIRLOOM ORGANICS **baby chicories**, PERUVIAN LANTERN scallops, CHURCHILL avocado, moscatel vin, oro blanco emulsion  
pacific rim 2010 **riesling organic**, columbia valley, wa O

### second

lobster & cheese **purses**, McKEOWN quince, RIVERDOG chive ties, origen limoncello buerre blanc  
marimar torres estate 2008 **chardonnay**, *la masia*, don miguel vnyd, russian river, sonoma B  
*or*

hazelnut crusted ATKINS RANCH **lamb** lollipop, SWANTON cauliflower "risotto", garlic, rosemary, red wine gastrique  
fenestra 2005 **touriga nacional**, *library release*, silvaspoons vnyd, lodi S

### third

moroccan seafood **b'stilla**, LAUGHING BIRD shrimp, dungeness crab, LOCH DUART salmon, glass noodles, origen harissa emulsion  
sangenis i vaqué 2005 priorat, *porrera*, **garnacha/garnacha peluda/cariñena/syrah**, tarragona, catalunya O  
*or*

MAPLE LEAF **duck** paella, breast, sausage & confit, grilled piquillos, FULL BELLY green garlic, hazelnut picada, green peppercorn allioli  
pey-marin by scenic root winegrowers 2009 **pinot noir**, *trois filles*, marin S

### fourth

LA TERCERA hubbard squash **gnocchi**, DEVIL's GULCH rabbit sugo, tuscan fennel pollen, burgundy truffle mascarpone  
azienda caprili 2007 **sangiovese grosso**, *rosso di montalcino*, siena, toscano O  
*or*

wood oven roasted CREEKSTONE **filet** medallion, JIMMY's CRACKED corn, IBARRA snap peas, gorgonzola, px demi  
chappellet 1996 **cabernet sauvignon**, *signature*, pritchard hill, napa S

### cheese -optional-

SOYOUNG's **cheeses**, truffled shortbread, fennel glazed ROSE LANE almonds, MARSHALL wild blackberry honey  
lolonis 2002 late harvest chardonnay, *antigone*, soreson block, redwood valley, mendocino O

### sweet

a little something **chocolate**,  
ferreira 1997 vintage porto, **touriga** blend, *150<sup>th</sup> anniversary cuvee*  
*or*

FROG HOLLOW kumquat tart, origen fromage blanc, butter pastry, HAMADA citron cream  
anselmann 1999 *trockenbeerenauslese* of **ortega**, pfalz S