



TASTING MENU # 1 SIX COURSE \$120

SEA SCALLOPS seared day boat scallops, light saffron herb cream, puff pastry

TORTELLINI LA FORET sautéed porcini mushrooms, aged garlic, cream

AHI TUNA lightly peppered and grilled, horseradish, thyme sauce

QUAIL roasted canadian quail, huckleberry reduction

TOURNEDOS OF BEEF CHANTERELLE tenderloin medallions, golden chanterelle, ginger brandy

SOUFFLÉ GRAND MARNIER

or

MIXED BERRIES with CRÈME ANGLAISE

TASTING MENU # 2 SIX COURSE \$155

SEA SCALLOPS seared day boat scallops, light saffron herb cream, puff pastry

SALADE FRANCAISE butter lettuce, marinated cucumber, shaved radish, mustard tarragon vinaigrette

LOBSTER TAIL cold water lobster, lime beurre blanc

ELK roasted new zealand loin, portobello cognac demi glaze reduction

KOBE BEEF center cut snake river tenderloin, cabernet peppercorn sauce, GV farms sage and cognac

SOUFFLÉ GRAND MARNIER

or

CHOCOLATE TRUFFLE TORTE

Wine Pairing #1 \$45

Roederer Estate Brut
Anderson Valley, California

Joseph George Sauvignon Blanc
Napa Valley, California 2016

Starmont Chardonnay
Carneros, California 2014

Domaine Drouhin Pinot Noir
Dundee Hill, Oregon 2014

Daou Cabernet Sauvignon
Paso Robles, California 2016

Sandeman Fine Ruby Port
Porto, Portugal

Wine Pairing #2 \$65

Roederer Estate Brut
Anderson Valley, California

Emmolo Sauvignon Blanc
Napa Valley, California 2015

Failla Chardonnay
Sonoma Coast, California 2014

Duckhorn Merlot
Napa Valley, California 2013

Silver Oak Cabernet Sauvignon
Alexander Valley, California 2012

Chateau de Suduiraut Sauternes
France 2005