

# TASTING MENU

## **RUBY RED PRAWNS**

SMOKED TROUT ROE, SEA BEANS,  
GINGER VINAIGRETTE

## **TUNA TARTARE**

WILD ARUGULA, QUAIL EGG, PINE NUTS, CASTELVETRANO OLIVES  
*Iron Horse "Michael Mina Cuvée" Blanc de Blancs, Sonoma, California 2004*

## **OCEAN WATER-POACHED MAINE SCALLOPS**

SHIITAKE MUSHROOMS, COUS COUS, LEMONGRASS BROTH  
*Leitz Riesling 'Dragonstone', Rheingau, Germany 2008*

## **SEA SALT-BAKED BRANZINO**

CIPPOLINI ONION, BLACK OLIVE, CHICKPEA FRITTER  
*Bonny Doon Ca'del Solo Albariño, Monterey County, California 2008*

## **CAST IRON GRIDDLED SALMON**

HEIRLOOM CARROTS, PARSNIPS, VADOUVAN CURRY VINAIGRETTE  
*Regis Bouvier Bourgogne Rouge, 'En Montre Cul', Burgundy, France 2008*

## **WOOD-GRILLED BEEF FILET**

RED KURI SQUASH, CELERY ROOT, ROASTED MUSHROOMS  
*Qupé Syrah Cuveé Michael Mina, Santa Barbara County, California 2008*

## **MASCARPONE CHEESECAKE**

BLACK MISSION FIGS, VANILLA CRUST  
*La Spinetta Moscato d'Asti 'Bricco Quaglia', Piedmont, Italy 2009*

95 PER PERSON  
55 WINE PAIRING