

# *Chef's Tasting Menu*

*Created August 27, 2009*

*Sockeye Salmon Tartare with Lemon Dill Crème Fraiche & Potato Gaufrette*  
2005 Pink Flamingo "Gris de Gris", Gulfe du Lion

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*Baked Beau Soleil Oyster with Bacon & Fennel Gratin*  
2006 Handley Gewürztraminer, Anderson Valley

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*Alaskan Halibut with Vegetable Couscous & Tarragon Broth*  
2007 K Vintners Viognier, Washington

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*'Painted Hills' Beef Tenderloin & Organic Short Ribs with Fingerling Potatoes*  
2001 Vina Salceda Rioja, Spain

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*Humboldt Fog with Local Honeycomb*  
NV Noval Special Resrve, Porto

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*Petite Ginger and Pistachio Crème Brûlées*  
St. Evasio Moscato d' Asti

Tasting Menu \$70

With Wines \$115

Grand Flight \$140

*\*Consumption of raw or undercooked food may increase one's chance of food borne illnesses.\**