

Tasting Menu

Week of July 25-29, 2010

Four for Twenty Six

FOUR COURSES-26 PER PERSON

OPTIONAL WINE PAIRINGS-10.25 PER PERSON

CICHETTI

FRIED SQUASH BLOSSOM, OLIVE PESTO

2009 VI D'AGULLA(PETIT GRAN MUSCAT), AVINYO', PENEDES, SPAIN

PRIMI

ORGANIC FARRO SALAD WITH SUNGOLD TOMATOES, LEMON CUCUMBER, TOASTED PISTACHIOS,

BAGNA CAUDA VINAIGRETTE

2009 UMBRIA BIANCO(PROCANICO, VERDELLO, GRECHETTO), PALAZZONE, UMBRIA

SECONDO

SWISS CHARD Malfatti, BROWNED BUTTER AND SAGE

2009 MAS GRAND PLAGNIOL(ROUSSANNE, GRENACHE BLANC), COSTIERES DE NIMES

DOLCE

LEMON VERBENA PANNA COTTA, FROG HOLLOW PEACHES

No SUBSTITUTIONS

****NEW LUNCH TASTING MENU-3 COURSES FOR \$18.00 PER PERSON W/OPTIONAL WINE PAIRING****