



## FIRST

### KABOCHA PUMPKIN BISQUE

Dungeness Crab, Lemon Crème Fraîche, Fried Sage

Or

### PETITE ICEBERG LETTUCE WEDGES

Smoked Bacon, Shaved Pickled Onions,  
Point Reyes Blue Cheese Dressing

~Wine pairing~

Tangent Riesling “Paragon Vineyard” 2008 Edna Valley, CA

## ENTREES

### CILANTRO SEARED PRAWNS

Japanese Potatoes, Himalayan Truffle, Spring Leek, Lime Chili Butter

Or

### SPAGHETTI SQUASH STIR FRY

Asparagus Tempura, Pan Seared Tofu, King Oyster Mushroom, Ponzu Reduction

Or

### OVEN ROASTED MARY’S FARM CHICKEN

Grilled Artichoke, Picholine Olives, Rustic Mashed Potatoes, Maui Onions Jus

~Wine pairing~

Chalone Pinot Noir 2008 Monterey County, California

## SWEETS

### FROZEN COCONUT SOUFLE

Kiwi Mint Relish, Mango Fruit Coulis

Or

### LEMON BUTTERMILK PANNA COTTA

Raspberry Confiture, Sesame Florentine, Candied Lime

\$35 3 Course Dinner /\$45 with wine pairing