



4 Course Prix Fixe

\$55

Optional Sommelier Wine Pairing \$28

Course 1

Winter Lettuces, fennel, cherries, walnuts, blood orange vinaigrette

~Schug Sauvignon Blanc 2009 Sonoma County, California~

Course 2

Sunburst Red Trout, forbidden rice, sea island red pea ragoût

~Domaine des Gerbeaux Mâcon-Villages 2009 Burgundy, France~

Course 3

Seared Duck Breast, red wine braised cabbage, sweet potato spaetzle, hazelnut gastrique

~Punto Final Malbec 2009 Mendoza, Argentina~

Course 4

Mountain Apple Cobbler, vanilla ice cream

~Elio Perrone 'Bigaro' 2010 Piedmont, Italy~

for prix fixe menu, we require the participation of the entire table

no splitting, no substitutions please