

SAMPLE CHEF'S TASTING MENU

**MENUS CHANGE MONTHLY;
CONTACT ELIZABETH FOR CURRENT OPTIONS**

FIRST COURSE

Kona Kampachi "Chimichurri"

Buttery Hawaiian sashimi-grade Kona Kampachi with Mexican "chimichurri" (green chile, cilantro, garlic), pine nuts, fennel pollen dust, local greens and dry Jack chicharrón.

2006 Hiedler Riesling "Urgestein," Kamptal, Austria

SECOND COURSE

Sopa Blanca

Creamy, nutty-tasting sunchoke soup with fresh local morel mushrooms, wood-roasted poblano chiles, crispy puffed rice, bacon "jellies" and poblano "air."

2006 La Conreria D'Scala Dei "Les Brugueres" Grenache Blanc, Priorat, Spain

THIRD COURSE

Langosta al Mojo de Ajo

Pan-roasted Maine lobster with red chile mojo de ajo (olive oil-poached garlic). Giant butter beans, roasted fresh favas and "ancho crunch."

2006 Bodegas Ateca "Atteca" Old Vines Garnacha, Calatayud, Spain

FOURTH COURSE

Carne Asada con Mole Amargo

Roasted Tall Grass grass-fed ribeye with dark, complex mole of pasilla and mulato chiles, coffee, chocolate and sesame. "Wilted" spinach, pickled chayote, Bayless Garden microgreens, chilatas and potato budín.

2003 Dom. Barons de Rothschild & Nicolas Catena "Caro" Mendoza Argentina

FIFTH COURSE

Tartaleta de Chocolate y Tocino

Dark chocolate tart made with Vosges's bacon-infused dark milk chocolate. White chocolate ice cream with salty caramel swirl, bittersweet chocolate sauce.

2003 Capçanes "Pansal Del Calàs," Montsant, Spain

