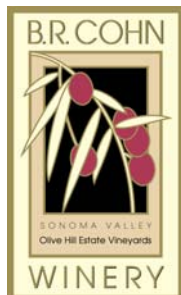




January 5, 2011

PROUDLY PRESENTS:



CHEF'S: JASON JAYNES AND SCOTT ROBUCK



RECEPTION

smoked duck-foie gras torchon / *sugar brulee, vanilla pear jam*

crispy brie / *lemon marmalade*

"crab apple salad" / *king crab, sweet apples*

"Silver Label" Chardonnay, North Coast 2010



FIRST COURSE

Seafood Cioppino

roasted tomato, grilled swordfish, sea scallops, mussels, clams

Pinot Noir, Russian River 2008



SECOND COURSE

Olive Oil Poached Halibut

BR Cohn olive oil, warm beets, orange, fennel salad

Merlot, Sonoma 2008



THIRD COURSE

Sour Cherry Oxtail Ragu

root vegetable gnocchi, wild mushrooms, vanilla sweet potato puree

"Olive Hill Estate" Cabernet Sauvignon 2007



FOURTH COURSE

Pineapple Upside Down Cake

grilled & compressed, brown sugar ice cream

"Sangiaco Vineyard" Chardonnay, Carneros 2009

A SPECIAL THANKS TO:

