



welcome 2012 with a 4 course prix fixe for \$49

Getting Started

Pair of Tartars: Salmon with Jalepeno and Avocado, Hamachi with Wasabi Aioli
or
Pair of Bruschetta: Sherried Mushrooms and Truffled White Beans

Gearing Up

Scallop and Black Truffle Raviolis
or
Beet Salad with Grilled Ricotta Salata, Arugula
or
Crawfish Frito Misto with Calamari and Fennel
or
Butternut Squash Soup with Fried Garbanzos

Settling In

Vegetarian Tagine on Spiced Currant and Almond Couscous
or
Grilled Red Snapper with Fresh Herb Salsa Verde
Salad of Red Potatoes, Brussels Sprouts, Proscuitto
or
Roast Chicken Breast on Truffled Leak Mashed Potatoes
Dark Chicken Jus
or
Filet Mignon with Red Wine Demiglaze
Pommes Dauphinoise

Gilding the Lilly

Donut Holes with Castilian Hot Cocoa

Chocolate Torte with Raspberry Coulis

Strawberry Daiquiri Sorbet with Mixed Berries, Prosecco

Wine Pairing Special \$25

Celebrate in style!

Wine Pairing

\$25

Mont Marcal Brut Cava Riserva

Castellvi de la Marca, Spain, NV

Dry Creek Fume Blanc

Sonoma County, California, 2009

Brophy Clark GSM

Santa Barbara County, California, 2007

Champagne Specials

glass bottle

Roederer Estate *Brut Rosé*, Anderson Valley, CA, NV

\$10

\$45

Argyle *Brut*, Willamette Valley, OR, 2007

Tight, spicy and distinctive with lemon meringue and spice overtones to green apple and toast flavors.

\$48

Heidsieck & Co. Monopole *Blue Top Brut*, Champagne, France, NV

Full and rich, elegant and nutty.

\$59

Gosset *Brut Excellence*, Champagne, France, NV

A broad Champagne, featuring nice definition and flavors of pear pastry, black licorice and smoke on a delicately textured, creamy mousse. Shows fine length, with a lingering ginger note.

\$68

Louis Roederer *Brut Premier*, Champagne, France, NV

Apple flavors meld effortlessly with citrus, grapefruit zest and just a touch of toast to show the depth of flavor.

\$79

G.H. Mumm *Mumm de Cramant, Champagne Grand Cru* Champagne, France, NV

Only two years on lees (vintage gets three) maintains the balance in this luxurious 100% Chardonnay from one of Champagne's most celebrated vineyards.

\$92

Bleasdale *"Red Brute" Sparkling Shiraz*, Australia, NV

\$9

\$42

Pol Clement *Blanc de Blancs*, France, NV

\$7

\$32

Mont Marcal *Brut Cava Riserva*, Castellvi de la Marca, Spain, NV

\$9

\$40

Bouvet *Brut Rosé Excellence*, Loire, France, NV

\$8

\$35

Mumm *Brut Prestige*, Napa Valley, California, NV

\$9

split

Schramsberg *Blanc de Blancs*, California, 2005

half bottle

\$32

Cocktails

Lolita - Strawberry Vodka, Lemonade, splash of Soda Water

\$8

Pear-a-dise - Grey Goose Pear Vodka, St. Germain Liqueur, Grapefruit, Lime Juice

\$10

Valencia - Ginger Vodka, Basil, Honey syrup, fresh lime juice

\$8

Blevin - Premium Gin, mint, cucumber, topped with Prosecco

\$8

My Name is Earl - Premium Gin, Chilled Earl Grey Tea, St. Germain, and lime

\$9

Mojito - Bacardi Limon, Fresh Mint, Fresh Lime, Simple Syrup

\$9

Margarita - Silver Tequila, Triple-Sec, Fresh Lime

\$8

Albion - Whiskey, Rhubarb Bitters, honey syrup, lemon

\$10

Lucha Libre - Silver Tequila, cilantro, serrano chiles, lime juice, cumin salt rim

\$9

Guerrero - Brandy, Scotch Whiskey, Sweet Vermouth, Orange bitters,

\$10