

# Expressions of Early Spring

## **Braised Belly of Kurobuta Pork**

English Pea Ravioli, Bacon & Parmesan Froth

*2006 Don Oligario, Albariño, Rias Baixas*

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## **Roasted Saddle of Rabbit & Wild Burgundy Snails**

Petite Garden Vegetables, Sweet Carrot, Moutard Violette

*2005 Domaine Bouchard, Beaune du Chateau 1er Cru*

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## **Anderson Ranch Spring Lamb Presented Two-Ways**

Moroccan Lamb & Eggplant Tagine, Spice Roasted Rack, Piquillo Pepper, Green Olive, Walnut, Mint

*2005 Cantele, Primitivo, IGT Salento, Apulia*

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## **Whipped Mt. Tam Triple Crème**

Orange Scented Pain Perdu, Wild Rhubarb, Strawberry 25-Year Old Balsamic

*N/V Schramsberg "Mirabelle", Brut Rose, North Coast*

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## **Chocolate Cocoa Nib Gateau**

Strawberry Gelee, Sweet Pea-Mint Ice Cream, Mint Syrup

*2003 Bodegas Castaño, Dulce Monastrell, Yecla*

**Tasting Menu Food 95**

**Wine Pairing 70**

*"Simplicity Is The Glory Of Expression"*

*-Walt Whitman*

<b>Sunchoke &amp; Tarragon Soup</b> Alaskan King Crab Gratin, Almond, Leeks	<b>15</b>
<b>Butter Lettuce and Asian Pear Salad</b> Tarragon, Mustard "Caviar", Clover Honey	<b>13</b>
<b>Citrus Cured Sugar Cane Smoked Salmon</b> Avocado, Ruby Grapefruit, Endive, Lemon Verbena, Sorrel	<b>16</b>
<b>Brown Butter Roasted Asparagus &amp; Wild Morels</b> Rockets, Parmigiano Reggiano, Black Truffle	<b>19</b>
<b>"Salade Lyonnaise"</b> Poached Hen Egg, Duck Confit, Foie Gras Hollandaise	<b>20</b>
<b>Toasted Fennel Seed &amp; Coach Farms Goat Cheese Gnocchi</b> Braised Rabbit, Fava Beans, Hedgehog Mushrooms, Sweet Anise, Spring Onions	<b>18</b>
<b>Meyer Lemon &amp; Black Pepper Risotto</b> Artichoke en Barrigoule, Oven Cured Tomato, Saffron Mussel Nage	<b>14</b>
<b>Tsar Nicoulai California Estate Osetra Caviar</b> Traditional Accompaniments – Yukon Potato Blini & Toast Points	<b>100</b>
<b>Crispy Soft Shell Crab</b> Olive Oil Crushed Potato, Brown Butter, Caper, Mache, Lemon Yogurt Dressing	<b>24</b>
<b>A Tasting of Magret Duck Three-Ways</b> Slow Roasted Breast, Braised Leg, Liquid Foie Gras, Blood Orange, Beet, Radish	<b>45</b>
<b>Butter Roasted Poussin</b> Pommes "Boulangere", Bacon, French Beans, English Pea Puree, Honjemiji Mushrooms, Natural Juices	<b>32</b>
<b>Pan Seared Carolina Grouper</b> Wasabi Peas, Daikon, Lime, Basil, Mint, Yuzu Lobster Glace	<b>29</b>
<b>Veal Bacon Wrapped Rib-Eye of Veal</b> Anson Mills Baked Soft Polenta, Rapini, Black Trumpets, Brown Butter & Hazelnut Veal Jus	<b>48</b>
<b>Bacon Wrapped Loin of Smoked Berkshire Pork</b> Carolina Shelling Bean "Cassoulet", Braised Turnip Greens, Armagnac, Mustard	<b>39</b>
<b>Four-Pepper Spiced Painted Hills Strip Loin of Beef</b> Parsley Root Puree, Cipollini Onion, Hedgehog Mushrooms, Heart of Palm, Roquefort Beurre Fondue	<b>40</b>