

## KITCHEN MENU

**yellowtail amberjack sashimi** ruby grapefruit, perilla, jasmine rice, nasturtium, cucamelon  
murai family, sugidama-junmai ginjo, oirase, japan

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**tasting of heirloom tomatoes** purslane, buffalo mozzarella, pancetta, thai basil  
botani, moscatel seco, malaga, spain, 2008

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**torchon of hudson valley duck liver** preserved sour cherries, crystal lettuce, jerusalem artichokes  
vanilla brioche (20 supp)  
chateau sahic-lestour, sauternes, barsac, france, 2005

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**wild nunavut arctic char** cauliflower, romesco, cousa zucchini, ruby quinoa  
angelina, pinot noir, sonoma/mendocino, califomia, 2007

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**slow braised iberico cross pork belly** moustarda, tuscarora farm sorrel, cranberry beans  
rockblock, syrah, seven hills vineyard, walla walla valley, oregon, 2005

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**border springs farm lamb** ras el hainout, soy beans, creamed corn, summer creek farm gold  
potatoes, whipped garlic  
bruno franco, nebbiolo d'alba, piedmont, italy, 2005

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**“dulce de leche”** white chocolate goat cheesecake, green apple sorbet, dry caramel, rosemary  
st suprey, moscato, napa valley, califomia, 2007

## MARKET VEGETABLE MENU

**“sashimi” of yellow doll watermelon** perilla, jasmine rice, nasturtium, cucamelon  
murai family, sugidama-junmai ginjo, oirase, japan

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**chickpea gnocchi** summer squash, basil, garlic scapes  
botani, moscatel seco, malaga, spain, 2008

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**braised salsify** summer truffles, whitmore farm 61° hen egg (30 supp)  
chalk hill, chardonnay, sonoma county, califomia, 2006

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**globe artichokes barigoule** maroon carrots, anise, amando manni olive oil  
angelina, pinot noir, sonoma/mendocino, califomia, 2007

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**chioggia beets** faro, summer creek farm arugula, navel orange jam, walla walla onions  
rockblock, syrah, seven hills vineyard, walla walla oregon, 2005

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**nancy’s young eggplant** capponata, parmesan, zhatar, roasted pepper  
novas, carmenere/cabemet sauvignon, colchagua valley, chile, 2005

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**textures of chocolate** white chocolate ganache, chocolate caramel, raw organic cocoa  
robertson winery, gewürztraminer, special late harvest, robertson, south africa, 2008