

# VOLT

## KITCHEN MENU

**sunchoke veloute** pinenut sabayon, basil  
angeline, pinot noir, sonoma/mendocino, california, 2008

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**hudson valley duck liver** seckel pears, pistachio, anise, vanilla brioche (12 supp)  
chateau sahic les tour, sauternes, france, 2005

**cherry glen farm goat cheese ravioli** butternut squash, sage brown butter, shiitake mushrooms  
glatzer, gruner veltliner, camuntum, austria, 2007

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**scallops** cauliflower, beluga lentils, vintage caymus vinaigrette, zhatar  
grove mill, sauvignon blanc, marlborough, new zealand, 2008

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**iberico-red wattle pork belly** cranberry beans, calypso beans, red ribbon sorrel, mostarda  
st. cosme, syrah, cotes du rhone, france, 2008

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**chapel hill farm randall lineback veal** fondant potatoes, carrot variations  
frog's leap, merlot, rutherford, napa valley, 2006

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**dulce de leche** white chocolate goat cheese cake, granny smith apple sorbet, dry caramel  
santa julia, torrontes, late harvest, mendoza, argentina, 2007

## MARKET VEGETABLE MENU

**sunchoke veloute** pinenut sabayon, basil  
angeline, pinot noir, sonoma/mendocino, california, 2008

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**cherry glen farm goat cheese ravioli** butternut squash, sage brown butter, shiitake mushrooms  
glatzer, gruner veltliner, camuntum, austria, 2007

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**black trumpet mushrooms** salsify, ruby quinoa, carrot broth  
durigutti, bonarda, mendoza, argentina, 2007

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**chickpea gnocchi** cranberry beans, calypso beans, sage brown butter  
domaine zind humbrecht, pinot d'alsace, alsace, france, 2007

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**cauliflower** zhatar, roasted pepper, beluga lentils  
frog's leap, merlot, rutherford, napa valley, 2006

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**textures of chocolate** white chocolate ganache, chocolate caramel, raw organic cocoa  
santa julia, torrontes, late harvest, mendoza, argentina, 2007

six course menu 95 | beverage pairing 45 | cheese from artisan creameries 7