



AMUSE

Fried Hamma Hamma Oyster BLT with Sundried Tomato, Micro Greens and Garlic Aioli

2009 Kung Fu Girl Riesling, Washington State

FIRST COURSE

Salsify, Black Truffle Soup, 90 min. Egg and Foie Gras, Truffle Crouton

2009 Angeline Sauvignon Blanc, Russian River

SECOND COURSE

*Soft Shell Crab Body, Prince Edward Island Mussels served over Wild Watercress, Breakfast Radish,
Tossed in a Mussel Vinaigrette*

2009 Loredona Viognier, Lodi

THIRD COURSE

Buttered-Poached Scallop on Black Bean Salad with Shiitakes and Leeks

2008 Talbott "Sleepy Hollow" Chardonnay, Santa Lucia Highlands

FOURTH COURSE

Breast of Squab with Housemade Papardelle Pasta and Pine Nut Stew

2006 L'ecole 41 Merlot, Washington State

FIFTH COURSE

Braised Pork Belly and Pork Tenderloin with Brussel Sprouts, Bacon Lardon and Apple Raisin Puree

2007 Frogs Leap Zinfandel, Napa

SIXTH COURSE

NY Strip with Sweetbreads, Farro Risotto and Mushroom Bread Pudding and Truffle Reduction

2007 ZD Cabernet Sauvignon, Napa

SEVENTH COURSE

Selection of Domestic Cheeses with Truffled-Honey and Candied Almonds

EIGHTH COURSE

Chocolate Truffles with White Chocolate Raspberry Beignet

Quatdy's Starboard "Port", California

Chef David Everett