HAPPY NEW YEAR!
December 31, 2012

~WARM ONION TART~
Topped with Pan Roasted Organic Mushrooms, Fromage Blanc, Organic Frisée & Balsamic Glaze 9.95

Domaine Carneros, Sparkling Brut, Carneros, Napa Valley, (Organic) 2008
9.00 / 4.95

~RAVIOLI DI GAMBERI~
Homemade Ravioli Filled with a Mousse of Sweet Jumbo Prawns, Garnished with Day Boat Scallop, Served in a White Wine Velouté Topped with Shaved Black Truffles 18.95

Iron Horse Vineyards, Chardonnay, Green Valley of Russian River, 2010
9.75 / 5.25

~FILETTO ALLA GRIGLIA ~
Marinated Filet of Beef Served in a Barolo Wine Sauce Garnished with Truffled Potato Purée & Ragoût of Winter Vegetables 28.95

Gundlach Bundschu Cabernet Sauvignon, Estate, Sonoma Valley, 2009
11.50 / 6.25

~DOLCI~

~TORTA NERA~
Chocolate Torte Topped with Chocolate Mousse Served in Vanilla Crème Anglaise 7.95

or

~CRÈME BRÛLÉE~
Caramelized Custard Flavored with Grappa Soaked Currants Garnished with Puff Pastry Cookies 7.95

Fonseca, Port (Tawny), 10 Year 7.95

or

Bonterra, Muscat, Bartolucci Vineyard, Lake County, (Organic) 2011 6.75

Prix Fixe $40.00 Per Person, $59.95 Per Person with Wine
Available À La Carte with or without Wine
*Not Including Tax & Gratuity*