



Patron

Amuse Bouche

Chilled Spiced Prawn

Grilled Jalapeno Cocktail Sauce and Avocado Emulsion

Jean-Claude Boisset, Brut, Rose, Sparkling, Burgundy, France



Kenter Canyon Greens

Grilled Local Peach, Drake Farms Chevré, Spiced Walnuts,
Frisee, Local Honey Grape Seed Vinaigrette

Foley, Chardonnay, "Rancho Santa Rose", Santa Rita Hills, California, 2008



Pan Seared Sea Bass

Charred Corn and Edamame Succotash, Achiote Glaze

ZD Wines, Pinot Noir, "Founder's Reserve", Carneros, California, 2008



Natural Beef Tenderloin

Fiscalini Farms Cheddar and Rosemary Gratin, Californian Mushrooms,
Campari Tomato, Cabernet Reduction

Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California, 2009



Dessert Trio

Honey Almond Panna Cotta, Crème Brulee and Warm Berry Tart

Inniskillin, Vidal, Ice Wine, Niagara Peninsula, VQA, Ontario, Canada, 2008

\$130.00 per person