

# CHEF'S TASTING MENU

CHILLED HEIRLOOM TOMATO GAZPACHO  
*PEEKY TOE CRAB SALAD, CELERY, CILANTRO OIL*  
ALBARIÑO, LAXAS, RIAS BAIXAS, SPAIN, 2009

TUNA TARTARE  
*COMPRESSED CANTALOUPE, CUCUMBER, JALAPEÑO, BASIL MIGNONETTE*  
SAUVIGNON BLANC, ARONA, MARLBOROUGH, NEW ZEALAND, 2009

BLACK TRUFFLE RISOTTO  
*SEARED QUAIL, CHIVE, PARMESAN-REGGIANO, TOMATO*  
PINOT NOIR, HERON, VIN DE PAYS DE LA MÉDITERRANÉE, FRANCE, 2008

GRILLED BEEF DECKLE  
*POTATO-CELERY RISOTTO, GARLIC CREAM SPINACH, RED WINE*  
ZINFANDEL, RAVENSWOOD "OLD VINES", LODI, CALIFORNIA 2007

PEACH SHORTCAKE ORB  
*PEACH YOGURT, ROASTED PEACH, VANILLA CREAM*

SEVENTY-FIVE DOLLARS PER PERSON (PLUS TAX AND GRATUITY)  
WINE FLIGHT ~ TWENTY-FIVE DOLLARS PER PERSON

<p><u>DEVEREAUX'S ULTIMATE MENU</u> 10 SPONTANEOUS COURSES 120 PER PERSON (PLUS TAX &amp; GRATUITY)</p>
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Chef's Tasting Menus available to your entire table only

\*Out of courtesy to our guests, Devereaux's prohibits smoking  
and the use of cellular phones inside the dining room

\*\*Please notify your server of any allergies you may have that  
could be affected by certain types of food preparation

\*\*\*An automatic gratuity of 20% will be added to parties of 6 or more