



RESTAURANT WEEK MENU  
JANUARY 12<sup>TH</sup> - JANUARY 17<sup>TH</sup>, 2010  
\$30.00 PER PERSON  
\$20.00 OPTIONAL WINE PAIRING

FIRST COURSE

*SALAD OF BIBB LETTUCE*  
PICKLED SHALLOTS, ALMONDS, FENNEL, BUTTERMILK DRESSING

*HEIRLOOM SQUASH SOUP*  
CRISPY RISOTTO, WILD MUSHROOM, SAGE, CHICKEN CONFIT

*BROWN BUTTER GNOCCHI*  
CELERY ROOT TRUFFLE, CRISPY PROSCIUTTO, SHAVED PARMESAN

*SUGGESTED PAIRING: CHARDONNAY. STRATTON LUMMIS "ARTIST SERIES".  
NAPA VALLEY. CALIFORNIA 2005*

SECOND COURSE

*BLACK GROUPE*  
NAPA CABBAGE, MUNG BEANS, BROCCOLI, CURRY BROTH

*PORK IN TWO STYLES*  
SPICED CARROTS, TANGERINE, CIPPOLINI, SALSIFY, BOURBON ESSENCE

*PEKING DUCK*  
BASMATI, BROCCOLI, ROOT VEGETABLES, SOY-GINGER

*SUGGESTED PAIRING: PINOT NOIR. SASS. WILLAMETTE VALLEY. OREGON 2007*

THIRD COURSE

*ESPRESSO CRÈME BRULEE*  
CHOCOLATE BISCOTTI

*SPICE CAKE*  
CHOCOLATE, GRANOLA ICE CREAM, BANANA-RAISIN ANGLAISE

*GOAT CHEESE CHEESECAKE*  
HONEY POACHED PEAR, PISTACHIO ICE CREAM

*SUGGESTED PAIRINGS: 10 YEAR TAWNY PORT. TAYLOR "FLADGATE". PORTUGAL  
OR*

*PINOT GRIS ICE WINE. KING ESTATE. EUGENE. OREGON 2000*