

# TASTING OF HEIRLOOM TOMATOES

## CARPACCIO & TARTAR OF HEIRLOOM TOMATOES

*MOZZARELLA SHEET, PINENUTS, CROUTONS, MINT*  
N/V AVINYO BRUT CAVA, PENEDES, SPAIN

## CHILLED HEIRLOOM TOMATO GAZPACHO "CONSUMME"

*PEEKY TOE CRAB SALAD, RADISH, CELERY, AGED SHERRY*  
KEN FORRESTER CHENIN BLANC, STELLENBOSCH, SOUTH AFRICA, 2007

## SEARED HAWAIIAN AHI TUNA "NICOISE"

*HEIRLOOM CHERRY TOMATOES, HARICOT VERT, QUAIL EGG,  
LEMON-OLIVE JUS*  
PEDRONCELLI PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA, 2005

## DECONSTRUCTED ORGANIC RABBIT "STEW"

*PROSCIUTTO WRAPPED LOIN, TINY TOMATOES, CARROTS, ORANGE,  
SAFFRON BROTH*  
CHATEAU DE SEGRIES COTES-DU-RHONE, FRANCE, 2005

## THREE STYLES OF "TOMATOES AND STRAWBERRIES"

*STRAWBERRY-BASIL SHOOTER, SORBET, SHORTBREAD,  
TOMATO-STRAWBERRY JAM*

75/PERSON (PLUS TAX AND GRATUITY)

WINE FLIGHT ~ 25/PERSON

\*ALL TOMATOES ARE LOCALLY GROWN &  
PROVIDED BY JEFF ISBELL\*

DEVEREAUX'S ULTIMATE MENU  
10 SPONTANEOUS COURSES BY CHEF  
DEVEREAUX

**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 8 or more