

CHEF DEVEREAUX'S JAMES BEARD  
TASTING MENU

WINTER 2007

THREE PREPARATIONS OF HAWAIIAN AHI TUNA  
TORRONTES, PANNOTIA VINEYARDS, SALTA, ARGENTINA, 2005

SEARED DIVER SCALLOP

*SPICED RUTABAGA PUREE, PISTACHIOS, POACHED CIPPOLINI, GREEN APPLE EMULSION*  
CHARDONNAY, TREVOR JONES, "THE VIRGIN", AUSTRALIA, 2004

HOISON GLAZED BREAST OF SQUAB

*LYCHEE NUTS, PETITE CARROTS, CANDIED TURNIPS, POMEGRANATE JUS*  
PINOT NOIR, CLOS LA CHANCE, SANTA CRUZ MOUNTAINS, CALIFORNIA, 2004

HAZELNUT CRUSTED VEAL LOIN

*PARSNIP RISOTTO, BRUSSELS SPROUTS LEAVES, WHOLE GRAIN MUSTARD GLAZE*  
SYRAH, MARELLE, PEAY VINEYARD, NAPA VALLEY, CALIFORNIA, 2003

GOAT'S CHEESE CHEESECAKE

*CANDIED GINGER, FRUIT RELISH, KUMQUAT SORBET*  
MUSCAT, MERRYVALE, "ANTIQUA", CALIFORNIA, N.V.

\$69 PER PERSON - FOOD

\$30 WINE FLIGHT