

Appetizers

9.00	Sweet corn soup w/ cherry tomatoes	2006 Ronco dei Tassi <i>Pinot Bianco</i>	7.75
9.00	Eggplant & cucumber salad w/ cumin spiced yoghurt	2006 Manincor <i>Moscato Giallo</i>	8.50
10.00	Marinated tomato salad w/ fresh mozzarella & basil	2007 Crochet Sancerre Rosé <i>Pinot Noir</i>	10.00
11.00	Baby green bean salad w/ fresh figs, hazelnuts & feta	2007 Abad Dom Bueno <i>Godello</i>	7.50
13.00	Seared scallops w/ caramelized cauliflower & caper-raisin sauce	2006 Lambruschi <i>Vermentino</i>	13.25
13.00	Fried squash blossom stuffed w/ Dungeness crab, watercress salad & creamy mustard sauce	2006 Schloss Gobelsburg <i>Grüner Veltliner</i>	9.50
13.00	Seared Albacore tuna w/ Musica beans and tonnato sauce	2004 Baumard <i>Chenin Blanc</i>	9.25

Suggested Wines

Entrees

19.00	Gnocchi a la Niçoise	2005 Deux Roches <i>Chardonnay</i>	10.50
23.00	Roasted Alaskan Halibut w/ sweet corn, Spring onion & parsley sauce	2006 Bouzeron <i>Aligoté</i>	9.00
23.00	Crispy duck breast & leg confit w/ Romano beans & blackberry gastrique	2003 Santa Cruz Mountain Vineyards <i>Pinot Noir</i>	12.25
21.00	Seared Flat Iron steak w/ roasted summer squash, Spring onions & horseradish sauce	1995 Hofstätter <i>Lagrein</i>	12.75