

**July 17, 2010**

*(\$49 per person excluding beverages, tax, and gratuity)*

Andante Dairy Picolo; Mediterranean cucumbers with lemon, Green Gulch purslane and black mint; olives. Served with Acme pain epi with Straus butter

***Lucien Albrecht Crémant d'Alsace Rosé Brut NV, Alsace φ***

### ***Appetizers***

Catalan Farm squash blossoms stuffed with Bellwether fromage blanc, lemon and chives. Served with romescu and herb salad

***Cep 'Hopkins Ranch' Sauvignon Blanc 2009, Russian River Valley φ***

Grilled Knoll Farm figs with haogen melon, watercress, shaved Pantaleo goat cheese, golden balsamic and Arbequina olive oil

***Leitz 'Eins Zwei Dry' Riesling Trocken 2009, Rheingau***

Wilted spinach salad with sweet 100 and sungold cherry tomatoes, pine nuts, pecorino fiore sardo, opal basil, mint, roasted shallots, sherry vinegar and hot olive oil

***Lioco 'Indica' 2007, Mendocino φ***

Green Gulch beet and summer bean salad with Adante Dairy fresh goat cheese, County Line arugula and citrus vinaigrette

***Unti Rosé 2009, Dry Creek Valley φ***

Curried summer squash soup with coconut milk, Thai basil and chilies

***Bella Valle Gewurztraminer 2008, California φ***

### ***Entrees***

Wild mushroom risotto with grilled porcini, chanterelles, sweet 100 and sungold cherry tomatoes, savoy spinach, grana padano

***Jermann 'Red Angel on the Moonlight' Pinot Nero 2008, Friuli Venezia-Giulia φ***

Eggplant and summer squash lasagne with leeks, tomatoes, asiago, basil, fromage blanc custard with tomato roasted pepper sauce. Served with summer beans, shallots and pepper flakes

***Scherrer 'Old & Mature' Zinfandel 2005, Alexander Valley***

Corn and Roasted Onion Tartlet with smoked cheddar, chilies, marjoram and cilantro. Served with roasted Heirloom Organics potatoes, torpedo onions and sunburst squash

***Stubbs Chardonnay 2006, Marin County φ***

### ***Choice of Desserts***

#### ***Selection of Paired Wines by the Glass***

*Thirty Three Dollars*

*Also Available by the Glass*

***φ Organically Farmed***

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*Our beautiful private dining room is available for parties and events.*

*Speak with your server for details.*

*18% service charge for parties of six or more.*