


# THIS EVENING'S MENU

DINING WITH ONE'S FRIENDS AND BELOVED FAMILY IS CERTAINLY ONE OF LIFE'S PRIMAL AND MOST INNOCENT DELIGHTS, ONE THAT IS BOTH SOUL-SATISFYING AND ETERNAL — JULIA CHILD

 CHEF'S RECOMMENDATION

 GLUTEN FREE

 VEGETARIAN

 NO SUGAR ADDED

 LACTOSE FREE



## APPETIZERS

  COUNTRY STYLE PÂTÉ  
WITH DRIED CHERRY CONFIT, CURRANT JELLY, PORT WINE AND CUMBERLAND SAUCE

  HAWAIIAN TUNA POKE\*   
WITH WHITE SOY, SESAME, JICAMA, ASIAN PEAR, AND STICKY RICE

 POACHED ANJOU PEAR & GORGONZOLA CHEESE  
BAKED IN PHYLLO PASTRY WITH PORT WINE REDUCTION

## SOUPS & SALADS

 SMOKED HAM AND SPLIT PEA SOUP  
PARMESAN CROUTON

   DOUBLE BEEF CONSOMMÉ  
WITH VEGETABLE MIREPOIX AND BRAISED BEEF

  ROASTED BEET AND CITRUS SALAD   
WITH TOASTED PISTACHIO, RICOTTA AND MINT

  MESCLUN GREENS  
WITH GOAT CHEESE AND DRIED CRANBERRIES


OUR HOMEMADE DRESSINGS TONIGHT ARE:

SPICY CALYPSO, FRESH LIME EMULSION, ITALIAN VINAIGRETTE

## ENTRÉES

  PAPPARDELLE CON FUNGHI  
WIDE RIBBON NOODLES COOKED WITH WILD MUSHROOM RAGOÛT;  
GARNISHED WITH FRESH BASIL AND GOAT CHEESE

   BROILED AUSTRALIAN SEA BASS   
SERVED WITH SAUTÉED POTATOES, FENNEL,  
SUN-DRIED TOMATOES AND RED PEPPER SAUCE

 CRISPY CHICKEN ROULADE  
STUFFED WITH MUSHROOMS AND SWISS CHEESE; SERVED WITH MASHED  
POTATOES, ROASTED ASPARAGUS, CHERRY TOMATOES AND CHICKEN JUS

   BEEF BOURGUIGNON  
BACON, PEARL ONIONS, MUSHROOMS, RED BLISS POTATOES AND CARROTS

 MOROCCAN SPICED LAMB KEBAB\*   
WITH BULGUR SALAD, DRIED FRUIT, ALMONDS, OLIVES, AND CUCUMBER  
RAITA

  SUN-DRIED TOMATO-GORGONZOLA PASTA  
WITH PENNE PASTA AND CREAMY SPINACH SAUCE

## SOMMELIER RECOMMENDS

### BY THE BOTTLE

WHITE: CA' RUGATE, SOAVE CLASSICO, "SAN MICHELE", VENETO

RED: KUNDE, ZINFANDEL, SONOMA VALLEY

### BY THE GLASS

WHITE: KEN FORRESTER, CHENIN BLANC, STELLENBOSCH

RED: DRY CREEK VINEYARD, ZINFANDEL, "OLD VINES", SONOMA COUNTY