



~FIRST COURSE~

**Burrata Salad with Heirloom Tomatoes**

*Garden Basil & Tomato Water*

Or

**Handmade Potato Gnocchi with Lobster Mushrooms**

*Truffled Cauliflower & Caramelized Cauliflower Florets*

~SECOND COURSE~

**Seared Pacific King Salmon with Corn Risotto**

*Pancetta, Pearl Onions, & Sungold Tomatoes*

Or

**48 Hour Braised Painted Hills Beef Short Ribs**

*Yukon Potato Puree, Bacon & Sage Scented Baby Carrots, Truffle Horseradish  
Pistou*

~THIRD COURSE~

**Chocolate Coulant with Praline Ice Cream & Seasonal Fruits**

Or

**White Chocolate Mousse with Seasonal Fruits**



~FIRST COURSE~

**Bacon & Eggs**

Parsnip Flan with Smoked Ikura Roe, Bourbon Maple Syrup & Bacon Crème Fraiche  
*NV Drappier Brut*

~SECOND COURSE~

**Ahi Tuna Crudo with Sunchoke Puree**

Compressed Nectarines, Black Garlic & Ras El Hanout  
*2009 McCrea Sirroco Blanc*

~THIRD COURSE~

**Burrata Salad with Heirloom Tomatoes**

Garden Basil & Tomato Water  
*2009 Domaine Drouhin Arthur Chardonnay*  
Or

**Handmade Potato Gnocchi with Lobster Mushrooms**

Truffled Cauliflower and Caramelized Cauliflower Florets  
*2009 Forman Chardonnay*

~FOURTH COURSE~

**Slow Roasted Hawaiian Mero Bass**

Italian Parsley-Poached Garlic Sauce, Geoduck Clam “Linguine” & Zucchini Ribbons  
*2009 Joseph Drouhin Gevry-Chambertain*  
Or

**Grains of Paradise Scented Liberty Farms Duck Breast**

Sweet Onion Soubise, Bing Cherries, Golden Raisins & Quinoa  
*2009 Maison Bleue Gravière*

~FIFTH COURSE~

**Chocolate Tasting**