



Chef's Tasting Menu with Wine Pairing

Ahi Tartar Tacos with Chili Lime Vinaigrette, Mango Salsa

Miso Glazed Sea Bass in Lettuce Cups with Sweet Soy

Segura Viudas "*Aria*" Cava, Sant Sadurni d'Anoia, Spain, NV

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Steak Tartar of Wagyu "American Kobe," Basil Anchovy Vinaigrette, Pine Nuts

Salt Cod Brandade with Sourdough Toast Points

Jean-Luc Colombo "*Les Abeilles*" Clairette / Roussane, Cotes du Rhone, France, 2010

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Shrimp "Pil Pil" with Garlic, Tomato, Sherry, and a bit of Red Pepper

Fresh Corn with Smoked Pimenton, Lime Quesa Fresca

Trivento *Reserve Malbec*, Mendoza, Argentina, 2011

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Coca-Cola Braised Spare-ribs with White Bean Salad

Pork Cheeks on Creamy Polenta with Grilled Pepper Salad, Jus Reduction

Hahn Estates *GSM*, Central Coast, California, 2009

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Fresh Donut Holes with Castillian Hot Cocoa

Almond cakes

Dow's *Fine Tawny Porto*, Porto, Portugal, NV

menu items and wine pairings subject to change

Wine Pairings

Segura Viudas "*Aria*" Cava, Sant Sadurni d'Anoia, Spain, NV

Segura Viudas hand crafts distinctive, artisan *méthode champenoise* sparkling wines according to Cava traditions begun over 100 years ago. Steeped in rich Spanish heritage and situated on an estate that dates to the 11th century, Segura Viudas draws on this legacy, blending it with modern winemaking to create sophisticated yet approachable Cavas. The Segura Viudas wines come from the renowned Penedès region of Spain just outside of Barcelona. ARIA Estate Brut is dry, lively and refreshing. Its flavor is dominated by fresh pineapple, almonds, honey and straw, with hints of pears and fresh bread.

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Jean-Luc Colombo "*Les Abeilles*" Clairette / Roussane, Cotes du Rhone, France, 2010

The 2010 Jean-Luc Colombo Côtes du Rhône Les Abeilles Blanc is a blend of Clairette, Grenache, Viognier and Roussanne. Appropriately, "Les Abeilles" translates to "the bees" and the wine offers a rich bouquet redolent of a honeybee's journey through a field of wild flowers. At its core this wine also has firm structure to help it pair with full-flavored foods.

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Trivento Reserve Malbec, Mendoza, Argentina, 2011

Plum and raspberry aromas mingle with vanilla notes from six months aged in French oak barrels. This well-balanced wine exhibits sweet tannins and a velvety finish. Trivento means three winds: Polar, Zonda and Sudestata that make Mendoza such a distinctive growing region.

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Hahn Estates GSM, Central Coast, California, 2009

Flavors of black cherry cola, blackberry, fig and pepper are supported by refreshing acidity and a well-framed tannic structure. This Southern Rhone-inspired blend of Grenache, Syrah and Mourvedre showcases the best of these varietals from California's Central Coast. Grenache brings berry and spice notes to the mix, while Syrah provides color and tannins, and Mourvedre adds acidity and structure. This deep-hued wine opens with intense aromas of dark fruit and berries, vanilla and clove.

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Dow's Fine Tawny Porto, Porto, Portugal, NV

Dow's Fine Tawny Porto is a blend of wood-aged Ports, having been aged on average 3 years in oak casks. These wines are carefully made from the finest grapes in the Douro valley. It has bright citrus, caramel and almond flavors and the drier finish characteristic of Dow's Ports.