



*CHEF SBRAGA OFFERS YOU HIS
SIX COURSE TASTING
DESIGNED FOR THE ENTIRE
TABLE TO ENJOY*

CELERY ROYALE . LOBSTER SALAD

12/28/2011

CLAMS . BACON . PEPPERS . SEA URCHIN BUTTER
CANTINA TERLAN, PINOT BIANCO, ALTO ADIGE, 2010

ARCTIC CHAR . CUCUMBER . DILL . CAVIAR
WENTE, SAUVIGNON BLANC, LIVERMORE VALLEY, CALIFORNIA, 2010

SHORTRIB . BREAD PUDDING . ONIONS . PROVOLONE
JOSEPH CARR CELLARS, CABERNET SAUVIGNON, NAPA COUNTY, CALIFORNIA, 2009

ARTISNAL CHEESE . PRESSED FIGS . MESCLUN
CHATEAU D'ORIGINAC, PINEAU DES CHARENTES, FRANCE

BANANA PUDDING . CRUMBLE . MERINGUE
GRAVES SUPÉRIEURES, CLOS du PORTAIL, 2004

Six Course Tasting. \$65
Beverage Pairing. \$50