

Basil

Seasonal Dining

Starter

Cream of artichokes and lemon soup
with sunchokes chips and parmesan froth

-Pinot Gris, Georis, Carmel Valley 2010-



Poppy seed crusted prawns salad
with persimmon, fennel, fresee lettuce and
vanilla-raspberry vinaigrette

-Malvasia, Del Fiore, Central Coast 2009-

Appetizer

Seafood sachet

Crêpe filled with a seafood ragout with baby artichokes and saffron sauce

-Sauvignon Blanc, Heitz Cellar, Napa Valley 2010-



Homemade porcini-coffee ravioli

Porcini stuffed ravioli in a brown butter and sage sauce

-Malbec, Altocedro Select, La Consulta, Mendoza, Argentina 2009-

Intermezzo

Champagne sorbet

with tangerine & basil

Main Course

Pan Roasted Wild Seabass

cream of chanterelle mushroom, apple-celery root salad with potato croquettes

-Chardonnay Hartford Court Stone Côte, Sonoma 2008-



Marsala braised veal cheeks

over a medley of winter vegetables with chestnut, lardons and fingerlin potato

-Pinot Noir Magnum, Calera, Mills Vineyard, Mt. Harlan 2006-

Dessert

Asian pear tart

candy-caps mushroom gelato

Homemade tiramisú

Espresso soaked lady fingers layered with a light mascarpone cream

TASTING MENU \$60

WINE PARING \$20