

# Chef's Fall & Winter Tasting Menu

Executive Chef Daniel Roberts ▪ Chef de Cuisine Eric Scott

## First Course

New Zealand Green Lip Mussels  
picante | coconut-sake broth | micro cilantro | toast | candy bacon-ginger toast  
*Masi - Pinot Grigio/Verduzzo*

## Second Course

Kobucha Squash Soup  
spaghetti squash | bourbon gastrique | brown butter crème fraiche | sage  
*William Fevre - Chablis*

## Third Course

Pan Roasted Herb Dusted Halibut  
od bacon | three bean medley | mirepoix | artichoke beurre blanc | agave nectar  
*Sokol Blosser - Evolution*

Or

Slow Braised Osso Buco  
black pepper pasta | fava beans | pecorino cheese | mirepoix  
*Montes Alpha - Syrah*

## Dessert

Warm Anjou Pear & Croissant Bread Pudding  
vanilla anglaise | crème fraiche gelato  
*Kelt VSOP- Cognac*

\$34 per person

\$48 per person with wine pairing

*Menu available November 1-December 31, 2009 with exception of special holidays including Thanksgiving, Christmas Eve or Christmas Day or New Years Eve. Available for dinner Sunday through Thursday. Price exclusive of beverages, tax and gratuity. Menu may be subject to change based on availability of seasonal ingredients.*

*Please call 310.372.1202 for reservations and information.*