



“Blood into Wine” with Maynard James Keenan

Thursday February 18

First Course

Seared Maine Scallop

Parsnip Purée, Melted Leeks, Lobster Béarnaise

Caduceus Cellars “Dos Ladrones” White Blend 2008

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**Second Course**

**Pappardelle**

Fennel Braised Berkshire Pork, Parmigiano Reggiano, Meyer Lemon Zest

Arizona Stronghold “Dayden” Rosé 2008

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Third Course

(choice of)

Bistecca alla Piemontese

Prime Rib Eye, White Bean Ragù, Wild Mushrooms, Greens, Hazelnuts,
Red Wine Sauce

Caduceus Cellars “Nagual de la Naga” Cab Blend 2006

or

Wild Striped Bass

Red Wine Braised Beef Short Rib, Pioppini Mushrooms, Heirloom Carrots, Short
Rib Cuisson

Arizona Stronghold Nachise Rhone Blend 08

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**Fromage**

**Smokey Blue, Manchego, Vache Sante**

Dried Fruit, Nuts, Jam, MJ’s Fruit & Nut Bread

Caduceus Cellars Primer Paso Syrah Blend 07 & 08

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\$85 per person

Wine Pairing Additional \$30

Vegetarian Menu Available By Reservation

Menu is subject to change due to market availability