



# Heirloom Tomato Tasting Menu

Thursday June 11

First Course

**Tri-Color Heirloom Gazpacho**

Marcona Almonds, Avocado Mousse, Queen Creek Olive Oil

Txomin Etxaniz Txakoli 2007

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Second Course

**Chitarra**

Heirloom Pomodoro, Pecorino

Raphael Palacios Godello "Louro de Bolo" 2007

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Third Course

(choice of)

**Flat Iron or Halibut**

Vine Smoked Tomato Jam, Tomato Mozzarella Salad

Gaja Promis 2006

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Dessert

**Tomato Gazpacho**

Strawberry, Lime, Vanilla

Torbreck Muscat Blanc "Bothie" 2008

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\$50 Per Person

Wine Pairing Additional \$25

-Additional Courses-

**Butter Poached Lobster Tail (\$20 Supplement)**

Heirloom Tomato Ragu, Tomato Gastrique, Tomato Foam

Nora da Neve Albarino 2006

**Big Eye Tuna Crudo (\$12 Supplement)**

Tomato Gelee, Tomato Confit, Basil Oil, Basil Seeds

Selbach "Fish" Riesling 2007

Vegetarian Menu Available By Reservation

**Menu is subject to change due to market availability**



## Crudo Tasting Menu

Thursday June 25 by Chef Chris Curtiss and Chef Nobuo Fukuda

### Duo of Amuses

#### Santa Barbara Sea Urchin

Rihaku "Wandering Poet" Junmai Ginjo

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### First Course

#### Hamachi

Grapefruit, Avocado, Ponzu, White Truffle Oil

Rihaku "Dreamy Clouds" Tokubetsu Junmai Nigori

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### Second Course

#### Stonington Diver Scallop Crudo

Kombu Cured, Basil Gelee, Pickled Cucumber, Cilantro, Jalapeño

Leitz "Dragonstone" Riesling 2008

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### Third Course

#### King Salmon

Tempura Squash Blossom, Lucques Olives, Preserved Lemon, Birds Eye Chili, Creme Fraiche, Red Wine Gastrique

Bastianich Rosato Refosco 2008

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### Fourth Course

#### Big Eye Tuna Duo

Seared - Roasted Beet Puree / Poached - Cucumber Sauce

Peay "Cep" Pinot Noir 2007

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### Pre-Dessert

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### Dessert

#### Pineapple Carpaccio

Vanilla, Coriander, Kalamansi

Jorge Ordonez & CO Seleccion Especial Muscat 2006

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\$78 Per Person

Additional Wine Pairing \$35 Per Person

### -Additional Courses-

#### Wild Japanese Kinmedai (\$25 Supplement)

Bacon Miso, Tokyo Negi

Lenotti Soave 2007

#### Japanese Wagyu (\$25 Supplement)

Seared Rare, Avocado, Mint, Yuzu Gelée

Delille "D2" Merlot Blend 2006

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