

THE MENU & WINE PAIRINGS:

first course

2005 Chardonnay / Carly's Cuvee

diver sea scallop / chanterelle mushroom / vanilla bean / apple salad / verjus

second course

2002 Pinot Noir / Carneros

crispy duck confit / baby turnip / blueberry / wild rice pancake / balsamic reduction

third course

2003 Origin, 45% Merlot 42% Cabernet Sauvignon 11% Cabernet Franc 2% Malbec

morbier / poached fig / mache / dried fruit bread

fourth course

2003 Cabernet Sauvignon

blackberry tart / linzer dough / fig paste / vanilla ice cream