

# Tasting Menu

June 13, 2008

Cue Experience (5 courses) 45.00  
Grand Experience (7 courses) 65.00

1<sup>st</sup> course

Grilled Scallop  
local tomato crudo, scallion

2<sup>nd</sup> course

Salad of Local Pea Tendrils  
watermelon radish, sunflower nuts, lemon

3<sup>rd</sup> (*Grand Experience*)

Beef Tartare  
fresh baguette, micro greens

4<sup>th</sup> (*Grand Experience*)      3<sup>rd</sup> (*Experience*)

Sun Dried Tomato Linguini  
grilled spring vegetables, fried sage leaves

5<sup>th</sup> (*Grand Experience*)      4<sup>th</sup> (*Experience*)

Paillard of Marinated lamb  
rosemary roasted potato, sautéed greens,  
green garlic jam

6<sup>th</sup> (*Grand Experience*)

Carr Valley Mélange  
fresh raspberry, crystallized ginger, balsamic syrup

7<sup>th</sup> (*Grand Experience*)      5<sup>th</sup> (*experience*)

Honey Coconut Panna Cotta  
chilled passion fruit soup, shortbread

Allow our sommelier to pair wines from around the world with each course.

## **Intriguing and Beautiful**

Experience \$25      Grand Experience \$35

## **World Class and Inspiring**

Experience \$35      Grand Experience \$50