



main tastes

Herb Crusted Prime Tenderloin of Beef with Sauce Duo, Bleu Cheese Tater Tot and Pancetta Crisp

Tamarind Glazed Hangar Steak with Curried Onion Rings and Golden Couscous

Seared Filet With Barolo Reduction and Truffled Grape Salad

Seared Filet with Melted Leek, Pinot Essence and Chanterelle Fontina Potatoes

Duo of Beef with Petit Filet and Barolo Braised Short Rib with Sweet Corn Polenta and Cipollini onions

Virgin Olive Oil Marinated Filet Mignon with Seared Langoustine, Green Garlic Potato Puree and Chipotle Crema

Crisp Griddled Chicken and Shrimp with Roasted Corn Succotash Cake and Garlic Lemon Confit

Organic Texas Pork "Osso Buco" with Pancetta on Appled Lentils

Sonoma County Lamb Chop with Braised Fennel, Parsnip Puree and Lamb Sugo

Wild Striped Bass with Baby Bok Choy, Couscous and Curry nage

Tender Braised Short Rib with Parsnip Puree, Glazed Carrot, Chanterelles and Barolo Reduction

Porcini Crusted Halibut with Sweet Potato mash, Roasted
Shiitake and Truffle essence

Seared Mahi on Crispy Potatoes with Griddled Carrot and Green
Shallot Dressing