



CHEF'S TASTING MENU

Food \$65.00

Wine Pairings \$35.00

FIRST COURSE

ROASTED BABY BEETS

Petite Sorrel, Hawaiian Heart of Palm Puree and Truffle Syrup

Hugel, Alsace, French Riesling, 2007

SECOND COURSE

HOUSE MADE OPEN FACED RAVIOLI

Sweet Potato Puree, Melted Leeks and Local Ham Hock Rilette

Gabriel Billard, Milliane, Bourgogne, Burgundian Pinot Noir, 2007

THIRD COURSE

WILD CAUGHT NORTH CAROLINA FISH DU JOUR

Herbed Spaetzle, Arrow Leaf Spinach and Wild Mushroom and Black Garlic Broth

Domaine Tortochot, Morey St. Denis, Burgundian Pinot Noir, 2006

FOURTH COURSE

ROASTED LOIN OF LAMB

Fried Yukon Gold Potato Gnocchi, Minted Baby Vegetables and Local Lambs Lettuce

Edge, Napa Valley, Cabernet Sauvignon, 2007

DESSERT COURSE

CHEF'S DESSERT SAMPLER

Jean-Luc Joillot, Cremant de Bourgogne, Sparkling Wine, NV

*Menu Prepared by Chef Duane Fernandes & Staff
Wine Pairings by Todd Phillips & Kenneth Pace.*