

# *Chef Joseph's Sustainable Pre Fixe Menu*

Week of November 7th 2008

## *~First Course~*

*Sweet Corn Bisque*

or

*Truffle Infused Garganelli Pasta*

house made pasta, roasted cultivated mushrooms, burrata cheese  
Flight Wine: Whitehall Lane, Chardonnay, Napa Valley

## *~Main Course~*

*Heritage Pork Short Rib*

roasted heirloom apple risotto, savoy cabbage and petite torpedo onions  
or

*Wild California Sea Bass*

warm brussels leaf salad, roasted cherry tomato, roasted pepper broth  
Flight Wine: Phoenix Ranch, Syrah, 2004 Napa Valley  
or

## *~ Dessert ~*

*Warm Pumpkin Bread Pudding*

served with sour cream sherbet

Flight Wine: Rosenblum-Ripken Ranch, Late Harvest Viognier, Napa Valley  
or

*Artisan Cheese Tasting*

nielau farm "cabernet" (raw goat) CA, marin french cheese co. "camembert" (cow) CA  
Flight Wine: Graham's "Six Grapes", Reserve Porto

**\$42 Per Person, \$56 Per Person** with suggested wine flight.  
excluding beverage, tax and gratuity. please no substitutions.