



Chefs Notes ~ 11.28.09

Our menu starts with a creamy soup made with oven roasted sweet potatoes. The soup is infused with purple sage from our garden and garnished with little pieces of apple wood smoked bacon. The pork chop tonight is crusted with fennel and served with grilled Fuji apples. The potatoes were brought to us by a local farmer from Royal City and are a Russian Banana Fingerling variety so called because of their yellowish skin and long shape. Our cheeses tonight are Humboldt fog goat cheese from San Francisco area and also an English Shropshire. Enjoy!

Autumn Tasting Menu 39 suggested vineyard pairing 12

Creamy Sweet Potato Puree with Bacon & Rosemary

2007 Cave B Riesling

Fennel Crusted Pork Loin Chop* with Swiss Chard Gratin, Grilled Apples & Sage Roasted Potatoes

2006 SageCliffe 100 Red Wine

Or

Seared Dover Sole with Sautéed Fennel, Pear & Carrot with Citrus Butter Sauce & Hazelnuts

2007 Cave B Chardonnay

Spiced Pumpkin Sundae with Rosemary Cream & Chocolate Fudge Sauce

2007 Cave B Late Harvest Semillon

Or

Assortment of fine cheese with Accompaniments

2006 Cave B Cuvée du Soleil

Executive Chef - Joe Ritchie

Winemaker - Freddy Arredondo

an 18% gratuity is included for parties of 6 or more

*dishes may contain undercooked proteins and may increase the chance of food born illness