

# Chef Inspired Menu

May 27 - 31, 2008

## Amuse

### First Course

#### Poached Lobster Claws

Parsnip Slaw, Popcorn Sauce

Matanzas Creek Chardonnay, Sonoma 2005

### Second Course

#### Pan Roasted Squab

Warm Corn Tamale Pie, Razz Cherry Gastrique

Havens Merlot, Napa Valley 2004

## Intermezzo

### Entrée

#### Mesquite Grilled Beef Tenderloin

Southwestern Moon Bean Hash, Morel Mushroom - Ancho Chile Sauce

Luna Cabernet Sauvignon, Napa Valley 2004

### Dessert

#### Chocolate Mocha Soda Cake

Mocha Ice Cream, Chocolate Chipotle Sauce

Truchard Roussanne "Botrytis" 2005

Three Course Menu ~ Fifty Five

Four Course Menu ~ Sixty Five

Three Wine Pairings ~ Thirty

Four Wine Pairings ~ Forty