

tasting menu

chef's amuse bouche
segura viudas 'cava' brut



organic chicken consommé
tomato gnocchi
paul mas viognier, france, '06



duck yolk ravioli
ricotta, braised romaine & truffle cream
red rooster rose, okanagan, bc, '07



galantine of sloping hill farm pork loin
apricots, celery & mustard spatzle
sage beurre vert
masi campofiorin, ripasso, italy '05



chef's selection of local & import cheeses
columbia crest, grand estate cabernet sauvignon, columbia valley, '05



cherry & almond meringue dome
white chocolate & orange soup
mint jelly
chateau la rame, st. croix du mont, fra, 04

tasting menu
65

wine pairings
42