

Menu

NOVEMBER 11, 2004

EXECUTIVE CHEF ALAN KANTOR, WINEMAKER GREG GRAZIANO
& ERIC SCHRAMM, MENDOCINO MUSHROOM CO

DAY BOAT SCALLOPS SHIITAKE DUXELLES, ARPEGGIO
ALDERWOOD SMOKED SALMON CAVIAR

ENOTRIA ARNEIS 2001

WILD MUSHROOM RISOTTO CAKE HOUSE MADE
MOZZARELLA CENTER, PORT SAUCE

GRAZIANO PETITE SIRAH 2001

GRILLED QUAIL ARUGULA, CHANTERELLES, BUTTERNUT
SQUASH, POMEGRANATE

ST. GREGORY PINOTAGE 2002

BRAISED WILD BOAR CACCIATORA-STYLE, PORCINI,
APPLEWOOD SMOKED BACON, JUNIPER GNOCCHI

MONTE VOLPE SANGIOVESE 2001

APPLE-HUCKLEBERRY CRISP CANDY CAP ICE CREAM

ENOTRIA DOLCETTO 2000

