



Restaurant Month Prix Fixe Menu January 1-9, 2011

First Course

Please select one item from the following:

Market Lettuces

Local Walnuts, Black Mission Figs,
Triple Cream Blue, Thyme Vinaigrette
Cinquain Cellars Sauvignon Blanc, Baja Viento Vineyard, Monterey, 2008

Peacock Farms Spiced Tomato Soup

Hass Avocado, Pasilla Pepper,
10 yr. Hooks Cheddar Grilled Cheese
Ortman Petite Syrah, Wittstrom Vineyard, Paso Robles, 2007



Second Course

Please select one item from the following:

Duo of Duck

Seared Muscovy Duck Breast, Confited Leg,
Sweet Potato Carpaccio, Cranberry Marmalade
Bishop's Peak Pinot Noir, Rock Solid Wines, Central Coast, 2009

Pan Seared Local Halibut

White Asparagus, Eureka Lemon Butter Sauce
Baileyana Chardonnay, Edna Valley, 2008



Third Course

Willie's Chocolate Dream Stout Cake

Velvet Merkin Oatmeal Stout, Mango Sorbet
Chronic Cellars, Tranquilo, Late Harvest Petite Syrah, Paso Robles, NV

\$30 3 Course Prix Fixe Menu, **\$45** with wine pairing

Reservations Recommended
Call: 805.773.2511
Complimentary Valet Parking