

SAMPLE CHEF'S TASTING MENU

**MENUS CHANGE SEASONALLY;
CONTACT ELIZABETH FOR CURRENT OPTIONS**

FIRST COURSE

Ensalada Topolobampo

Topolo salad of young organic greens in creamy lime-serrano dressing.
Cilantro, garlic croutons, Vella dry Jack cheese.

2006 Jean Manciat Mâcon-Charnay Franclieu, Mâconnais, France

SECOND COURSE

Crema de Chícharos y Chile Poblano

Springy soup of fresh peas and poblano chiles with Tom's double-smoked
bacon, Yukon gold potatoes, pea tendrils, mint, cilantro leaves.

2008 Gramona "Gessamí" Penedés, Spain

THIRD COURSE

Langosta al Guajillo

Pan-roasted Maine lobster in garlicky red chile guajillo sauce. Black bean
rice, crispy knob onions, Mexican queso añejo, grilled green beans.

2006 D. Ventura Viña Caneiro, Ribeira Sacra, Spain

FOURTH COURSE

Barbacoa de Pato

Gunthorp duck two ways: pan-roasted breast and barbacoa of leg
(red chile-marinated, slow-roasted in banana leaves, pan-seared)
with rich roasting juices. Black barley, tomatillo-avocado salsa,
pickled red onion.

2006 Clos Du Mont Olivet Châteauneuf-Du-Pape, Rhône Valley, France

FIFTH COURSE

Empanadas de Mango

Homemade puff pastry filled with Honey Manila mango crema.
Tequila-flamed mangos, mango ice, prickly pear sauce.

2004 Ernst Bretz "Bechtolsheimer Petersberg" Riesling Eiswein, Rheinhessen, Germany

