



## ***Chef's Tasting Menu***

### ***March***

***Spring is upon us...***

***Taylor Bay Scallops, English Pea Risotto, Bacon, Peppers***

*Hans Wirshing, Silvaner, Franken, Germany 2007*

***Butterfish, Purple Yams, Saffron Chutney, Blood Oranges***

*Muller-Catoir, Haardter Mandelring, Scheurebe Spatlese, Phalz, Germany 2005*

***Poached Chicken, Potato Dumplings, Tarragon-Mustard Jus***

*Peay, "Scallop Shelf," Pinot Noir, Sonoma Coast, California 2007*

***Wagyu Beef, Forest Mushrooms, Marrow, Early Sweet Corn***

*Domaine Tempier, Bandol, France 2003*

***Chocolate Malt, Butterscotch, Frozen Milk, Salted Peanuts***

*Chambers, Grand Muscat, Rutherglen, Australia NV*

***Daniel Zeal***  
***Chef de Cuisine***

***Lindsey Stevens***  
***Pastry Chef***

***Tony Liartis***  
***Maître D'***

***Matthew Koons***  
***Sommelier***

***Our Chef's Tasting Menu Requires the Participation of the Entire Table***  
***Food: One Hundred Twenty Five / Wine: Seventy-Five***