

## PRIX FIXE DINNERS

CHEF'S TASTING MENU 55.00 (plus tax and gratuity)  
paring with wines add 20.00

### FIRST COURSE

ROASTED KAMUELA TOMATO BRUSCHETTA  
smashed avocado, ricotta salata, grilled olive bread, white balsamic-tomato vinaigrette.  
*Ferrari-Carano Fumé Blanc, Sonoma County 2008*

### SECOND COURSE

KAHUKU CORN CHOWDER  
celery, potato, chive.  
*Raymond Chardonnay, Napa Valley 2007*

### THIRD COURSE

Choice of One:

ROASTED PORK CHOP  
smoked mozzarella, hamakua mushroom barley, grilled pear, in-house bacon,  
roasted shallot-porcini jus.  
*Ramey Chardonnay, Sonoma Coast 2007*

PAN-ROASTED SALMON  
potato gnocchi, smoked bacon, cherry tomatoes, split pea "pearls",  
warm sherry-mustard vinaigrette.  
*Francis Ford Coppola "Director's Cut" Pinot Noir Sonoma County 2006*

ZINFANDEL BRAISED LAMB SHANK  
butternut squash and yukon potato mash, crispy shallot gremolata, natural jus.  
*Isole e Olena Chianti Classico, Chianti, Italy 2006*

### DESSERT

PASTRY CHEF'S DAILY SELECTION

CHEF'S TASTING MENU 65.00 (plus tax and gratuity)  
paring with wines add 25.00

### FIRST COURSE

BARBECUED TIGER PRAWNS  
grilled avocado, shaved maui onions, citrus-beet gazpacho, ricotta salata.  
*Konrad Sauvignon Blanc Marlborough, New Zealand 2006*

### SECOND COURSE

BRIE AGNOLOTTI  
toasted marcona almonds, caramelized apples, golden raisins, balsamic brown butter.  
*Pepi Chardonnay, Sonoma 2007*

### THIRD COURSE

FENNEL-CRUSTED AHI  
seared rare, ratatouille, tonnato sauce, alii oyster mushroom "bacon".  
*Au Bon Climat Pinot Noir, Santa Barbara County 2007*

### FOURTH COURSE

RIBEYE STEAK  
all natural beef, fontina mashed potatoes, sautéed spinach, red wine butter.  
*Duck Horn Merlot, Napa Valley 2006*

### DESSERT

PASTRY CHEF'S DAILY SELECTION