

Wines by the Glass

White

Pinot Blanc, Paul Blanck, 2004
Alsace, France 10

Chardonnay

Sonoma-Cutrer 2005
Russian River Valley 12

Pinot Grigio

Pighin 2005 Friuli, Italy 9

Riesling

Kabinett Gunderloch 'Jean -Baptiste' 2006
Rheinhessen, Germany 10

Sancerre, Chateau Sancerre 2005

Loire Valley, France 12

Red

Cabernet Sauvignon

Three Saints, 2004 Ynez Valley 11

Dolcetto di Dogliani

Marziano Abbona 2005 Piedmont, Italy 9

Cotes du Rhone

Trapadis 2003 Rhone, France 12

Pinot Noir

Bouchaine, 2005 Carneros, California 12

Barolo,

Fontanafredda 2001 Piedmont, Italy 19

Specialty Cocktails

Ginger Margarita 10

Vodka Thyme Lemonade 8

Cherry Yuzu Cocktail 11

Pineapple Mojito 10

Passion Fruit Whiskey Fizz 8

Cucumber Mint Cocktail 9

Taste of Autumn

Composed with Seasonally Available Produce

Beet Carpaccio

Fresh Ricotta, Crystallized Wasabi
Dolcetto di Dogliani 2005 Marziano Abbona

Rice Cracker Crusted Tuna

Sriracha-Citrus Emulsion
Sato no Homare, Junmai Ginjo, Japan

Butternut Squash Soup

Ginger and Basil
Chardonnay 2005 Sonoma-Cutrer

Cod with Malaysian Chili Sauce

Thai Basil and Celery
Pinot Blanc, Paul Blanck 2004, Alsace

Soy Glazed Lamb Shank

Apple-Jalapeno Puree
Barolo 2001 Fontanafredda

Black Mission Figs

Concord Grape, Hazelnut Dacquoise
Taylor LBV 1996

Per Person 70

With Wine Pairing 95

Appetizers

Salmon Sashimi

Fried Garlic, Chili and Sesame Seasoning 12

Crispy Peekytoe Crab

Sweet Chili Dipping Sauce 13

Rice Cracker Crusted Tuna

Sriracha-Citrus Emulsion 14

Smoked Bacon Wrapped Shrimp

Passion Fruit Mustard and Cumin Honey 11

Beet Carpaccio

Fresh Ricotta, Crystallized Wasabi 8

Arugula, Cherry Tomato and Radish Salad

Sesame Vinaigrette 8

Chicken Samosas

Cilantro-Yogurt Dipping Sauce 9

Satay Sampling

Chicken, Pork and Beef 12

Butternut Squash Soup

Ginger and Basil 7

Chicken and Coconut Soup

Lemongrass and Kaffir 7

Sides

Potato Puree 5

Baby Corn and Broccoli 6

Snap Peas, Shiitake and Water Chestnuts 6

Ginger Fried Rice 7

Market Vegetables in Green Curry 8

Entrées

Grouper, Wok Fried Napa Cabbage

Water Chestnuts and Cucumber 22

Slow Cooked Atlantic Salmon

Ginger-Scallion Condiment

Maitake Mushrooms 21

Cod with Malaysian Chili Sauce

Thai Basil and Celery 24

Striped Bass Crusted in Spices

Sweet and Sour Broth 28

Tempura Salt and Pepper Walleye

Jalapenos and Basil 21

Maine Lobster

Butter Fried Garlic, Chilies and Herbs 45

Char Grilled Chicken

Kumquat-Lemongrass Dressing 19

Red Curry Duck

Pineapple Sambal 24

Soy Miso Beef Sirloin

Baby Bok Choy, Cilantro 34

Berkshire Pork Chop

Smoked Chili Glaze, Asparagus 26

Soy Braised Lamb Shank

Apple-Jalapeno Puree 28

Crispy Tofu

Radish Salad and Water Chestnuts

Toasted Sesame and Lavender 18