



Amuse Bouche

SPRING ROLL

Opal Basil, Heirloom Vegetables, Soy Gel
and Crispy Rice Bread
Cherry Blossom Shochu, "True Beauty" Iki, Japan

Appetizer Choice

*** TWIN FLAME BABY GREENS SALAD**

Spiced Walnuts, Red Onion, Apple Plumped Cranberries
and Apple Cider Vinaigrette
Cremant Rose, "Je T'Aime" Brut NV Limoux, France

*** SWEET MOMENTS OF AMERICAN CAVIAR AND POTATO BILINI**

4 Potato Bilini's with Greygoose Vodka Cured Salmon, Crème Fraiche and Micro Chive
Champagne, "Cazenove" Brut NV Reims, France

HEAVEN SENT FOIE GRAS TORCHON

Huckleberry Jam, Preserved Lemon, Brioche Toast
Daiginjo Sake, "Midnight Moon" Iwate, Japan

Soup

*** MAGICAL CREAMY TOMATO BISQUE**

Thai Basil Oil and Chervil Croutons

Lovers Plate For Two Choice

BE MY SEAFOOD QUARTET

Shrimp Cocktail 2012, Smoked Yellowtail with Celery and Radish, Herbs and Chipotle Mayo,
Ash Seared Tuna with Moroccan Spice Emulsion, Nicoise Calamari
with Basil and Cold Pressed Olive Oil
Terret, Henry de Richemer, 10' "Earth and Sea" Cotes de Thau, France

*** I'LL BE YOUR VEGETABLE PLATE MEDLEY**

Spiced Yam and Sunchoke Puree, Herb Marinated Artichoke Hearts with Zoe Olive Oil,
Beet Salad with Basil and Riesling Vinaigrette, Cucumber Tomato Salad
with Cumin and Lemon Dressing
Sauvignon Blanc Blend, Brander 10 "The Rose" Santa Ynez

* INDICATES VEGAN

Entree Choice

* COSMIC UNIONS GRILLED VEGAN DUCK

Baby Bok Choy, Heirloom Carrots and Miso Ginger Emulsion
Gamay, Domaine Dubost 10 "Parisian Spring" Beaujolais, France

* SOUL MATES SWEET PEA RISOTTO

Smoked Corn, Topanga Chantrelles and Shimeji Mushrooms, Goat Cheese
or Tofu Cheese for Vegans, Pea Tendrils and Truffle Oil
Grenache, "A Tribute to Grace" 07 Santa Barbara

OH YOU POACHED LOCH DUART SALMON

Asparagus, Soft Tomato, Olive Oil Poached Shallot, Squid Ink Arancini, Saffron Ruile
Pinot Noir, Emeritus 07 "Still the One" Russian River Valley

IN THE MOOD OVEN ROASTED WILD MONKFISH

Shiso, Snow Peas, Housemade Kimchi, Brown Butter Miso Soymilk, Totsoi
Viognier, Chateau la Croix, 04 "La Diva" Tricastin, France

CAN IT BE OVEN ROASTED FILET MIGNON

Huiltlacoche Potato Gratin, Watercress Salad with Goat Cheese, Salmarigillo Vinaigrette
and Black Vinegar Braised Cippolini Onions
Cabernet Sauvignon, Charles Creek 06 "Her Smile" Napa Valley

Dessert Choice

ENDEARING POMEGRANATE FLAN

Champagne Mascereated Berries and Mint
Black Muscat, Quady, "Two Hearts" California

* WAVES OF PASSION GLUTEN FREE PINEAPPLE POLENTA CAKE

Pineapple Rum Chutney and Crème Fraiche Ice Cream
Can be Vegan without Ice Cream
"Sweet Chardonnay", The Ojai Vineyard 06 "Special Bottling" Santa Barbara

BE STILL MY HEART - VERMONT MAPLE CHEESECAKE

Champagne Macerated Berries and Mint
Late Harvest Zinfandel, Tobin James NV "Love" Paso Robles

CUPID'S CHOCOLATE PUDDING AND BANANA

Chocolate Soil, Brulee Bananas, Cinnamon Caramel
Banyuls, Joseph Nadal 96 "Odysseus" Roussillon, France

TRADITIONAL \$100 VEGETARIAN \$90

MIND SOARING WINE FLIGHT

3 OZ. POUR \$45

EXECUTIVE CHEF *Bradley Miller*
CHEF DE CUISINE *Gabriel Hatton*
SOUS CHEF *Zach Minkoff*
SOMMELIER *Travis Brazil*