



*Chef de Cuisine, Ressel Rassallat Welcomes  
Executive Chef Joel Antunes  
And Tablas Creek Vineyards from Paso Robles  
And Invites you to pair Food & Wine From  
This French-California Themed Menu*

Friday, February 27th, 2009

6:30 PM

*Amuse-Bouche*

*Chef Joel Antunes*

*"Topinambour" Velouté  
With Foie Gras & Black Truffles  
Tablas Creek Roussanne, 2006*

*Chef Ressel Rassallat*

*Santa Barbara Spiny Lobster & Maine Sea Scallop  
Fennel with Ginger-Orange Coulis  
Cotes de Tablas Blanc, 2007*

*Chef Ressel Rassallat*

*Dover Sole  
Roasted On The Bone, Pesto Tagliolini Pasta, Lemon-Beurre Blanc  
Esprit de Beaucastel White, 2006*

*Chef Joel Antunes*

*Rack of Lamb  
Australia "Country Meadow Farm", Baby Artichokes & Gnocchi Ricotta, Vandouvan Jus  
Esprit de Beaucastel Red, 2006*

*Chef John Hui*

*Manjari Chocolate Mousse Cake  
Almond Brittle Gelato, Pear Williams Crème Brûlée & Vin de Paille Poached Pears  
Tablas Creek Vin de Paille "Sacrerouge", 2006*

*Mignardises*

*\$155 Per Person Exclusive of Tax & Service Charge  
Call 831-625-8519 for reservations or more information*

*Assistant Manager – Arianna Ilabaca*

*General Manager – Stephane Clasquin*