

# jardinière

February 14<sup>th</sup>, 2012

**Chef's Pre-fixe Menu \$95**

**Sommelier's Wine Pairings \$45**

Chef's Amuse Gueule



Star Route Little Gem Lettuces,  
Chantenay Carrots, French Radish and Farm Egg

*or*

Local Dungeness Crab ,  
Spaghettoni alla Chitarra, Green Garlic and Meyer Lemon

*or*

Crudo of Monterey Halibut,  
Chioggia Beets, Steelhead Caviar and Leek Vinaigrette

*or*

Terrine and Seared Foie Gras,  
Huckleberries and Walnut Baklava



Liberty Farms Duck,  
Caramelized Fennel, Kumquats and Farro

*or*

Bolinas Sablefish,  
Roasted Cauliflower, New Potatoes and Uni Emulsion

*or*

Agnolotti of Sheep's Milk Ricotta,  
Wild Nettles, Butternut Squash and Nicoise Olives

*or*

Prime Ribeye,  
Chanterelle Mushroom and Potato Pave, Sauce Bordelaise



Red

Velvet Cake, Rooibos and Currants

*or*

Chocolate Spiced Cake  
Cocoa Nib, Blood Orange and Olive Oil

*or*

Sorbet  
Passionfruit and Coconut, Hibiscus Foam

Supplements: Oysters on the Half Shell - \$4 each • Selection of Five Cheeses for One - \$19  
Calvisius Tsar Nicoulai Caviar with Traditional Garnish - \$129 • Calvisius Osetra Caviar - \$149