



To Start:

Handcrafted three-cheese phyllo pizza square
with market-fresh vegetables and sweet basil

paired with Groundwork Grenache Rosé, Santa Barbara Highlands Valley, California 2011

Second Pairing:

Pan-seared diver scallop
with tomato-cucumber relish, flat-leaf parsley, flatbread chips,
and fresh English pea risotto with Parmesan Reggiano

paired with Vista Hills Treehouse Pinot Gris, Willamette Valley, Oregon 2011

Third Pairing:

Gulf Coast yellowfin tuna
with avocado, heirloom tomatoes, parsnip, gold beet and red beet hay,
dandelion greens and honey-balsamic vinaigrette

paired with McKinlay Pinot Noir, Willamette Valley, Oregon 2010

Fourth Pairing:

Beef tournedos with shallot-cabernet reduction sauce,
shiitake mushrooms, mustard greens, crispy artichoke and Conecuh bacon

paired with Zacherle Syrah Lower Vineyard, Sonoma County, California 2008

To Finish:

Deep-dish sweet potato cheesecake
with molten pecan-praline sauce.