

## Daily Specials April 2016

### APPETIZERS

**Shrimp Bisque** – aged rum | sherry | rich cream  
hint of scotch bonnet 18

**Pate de Foie** - berry compote | truffle salt  
Melba toast 22

**Slider of the Day** –  
Please ask your server for today's creation mp

### ENTREES

**MILLIONAIRES BURGER** 50  
5 oz Kobe | 2 oz seared foie gras medallion  
toasted onion bun | lettuce | tomato | gherkin  
white truffle fries | island thyme mayo | Dijon  
guava ketchup

**CATCH OF THE DAY** 40  
Choice of simply pan fried | blackened | grilled  
ratatouille | jasmine rice | crisp capers  
choice of lemon butter | herb pesto

**BUTTER NUT SQUASH STUFFED QUINOA  
FLOUR RAVIOLI** 40  
royal red shrimp | plum tomato | fresh basil |  
thermidor crème

**VEAL ESCALOPE 'OSCAR'** 42  
crabmeat | asparagus | pumpkin gnocchi  
mascarpone |

### SIDES

**sweet potato fries** - spiced ketchup 12

**brussel sprout hoisin ginger** 12

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## CHEF'S WINE SELECTION 2016

**Hollywood & Vine '2480' Napa Chardonnay 2011 180**  
Winemaker Celia Welch describes the 2011 "2480" like this: "Ripe apple blossom, apricot, vanilla/creamsicle aromas lift from the glass, with bright citrus zest and green apple skin providing a sense of crisp, fresh fruit alongside the more delicate perfumed notes. On the palate, the entry shows bright, crisp lime, peach and green apple flavors, with a sense of softness and generosity at the mid-palate. The finish is broad and long, with a warm, sweet-yet-tangy lemon pie flavor that lingers, and then slowly fades."  
92 Points Wine Spectator

**Pahlmeyer Sonoma Coast Chardonnay 2011 225**  
92 points Robert Parker's Wine Advocate  
' The 2011 Chardonnay ( Sonoma Coast) emerges from the glass with honey , butter lemon oil, nectarines , mint and passion fruit all supported by generous yet well balanced French oak. A voluptuous wine of the year , the 2011 Chardonnay boasts impeccable balance and plenty of creaminess

**Pahlmeyer Sonoma Coast Pinot Noir 2010 250**  
92 points Robert Parker's Wine Advocate  
The 2010 Pinot Noir is surprisingly juicy for the vintage. Black cherries, spices and flowers burst from the glass in this deep, expressive Pinot. The wine reveals gorgeous depth and purity all the way through to the resonant finish. Winemaker Erin Green gave the Pinot 15 months in French oak barrels (67% new). The Pinot was neither fined nor filtered

**Mount Difficulty ' Roaring Meg' Pinot Noir 2012 100**  
This wine highlights the slightly cooler season with lovely perfumed dark red forest berries and cherry fruits along with a hint of dried herbs, adding complexity . The wine has a sweet berry entry which displays these same characters in abundance . Lovely ripe textural tannins rise gracefully out of the mid palate to finish the wine . These are balanced by the wine's acidity and fruit . to produce a long fruit driven finish .

**Au Sommet Atlas Peak Napa 2009 475**  
94 points Wine Enthusiast "Very rich and opulent, in the Heidi Barrett style, this Cabernet is sweetly jammy but somewhat direct in blackberries, cherries and raspberries. The finish is extraordinarily long and spicy, an indication that it's a wine for the cellar. Firm tannins and fine acidity confirm its ageability. Hold this flashy, decadent wine until 2016 and then try it again" (7/2012)

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