

Passed

Kumamoto Oyster w/ charred onion & tangerine mignonette  
Crispy Pork Belly w/ kimchi & crushed peanuts  
Stone Crab Salad w/ ruby grapefruit, pickled radish & pink peppercorn vinaigrette  
Crispy Squash Blossoms stuffed with mozzarella, parsley sauce  
Rabbit Pâté w/ candied kumquat, cornichon, stone ground mustard on toasted brioche

*Furmint, Oremus, Mandolás, Tokaji, Hungary 2009*  
*Pinot Noir, Shea, Estate, Willamette Valley, Oregon 2008*

First

Cobia Crudo w/ preserved lemon, American caviar, radish celery salad

*Chardonnay, Shea, Willamette Valley, Oregon 2008*

Second

Tuna w/ oven roasted heirloom tomato, harissa, marinated squash,  
capers & vinegared onions

*Pinot Noir, Shea, Homer, Willamette Valley, Oregon 2008*

Third

Duck Confit w/ white bean, chorizo, bok choy, duck cracklings & saffron aioli

*Tempranillo, Vega Sicilia, Pinta, Toro, Spain 2007*

Fourth

Pan Roasted Wagyu New York Strip au Poivre w/ Caramelized onion and Swiss chard tartlet

*Tempranillo Blend, Vega Sicilia, Unico, Ribera del Duero, Spain 2000*

Fifth

Bittersweet Chocolate Caramel Tart w/ sour cherry chutney, Crème fraiche

*Furmint, Oremus, Aszu 5 Puttonyos, Tokaji, Hungary 2002*