



# *Patz & Hall*

Caramelized Day Boat Scallop  
Cilantro Slaw & Asian Cucumber Relish  
**2008 Sonoma Coast Chardonnay**

Butter Poached Maine Lobster & Mascarpone Orzo  
**2007 Hyde Vineyard Chardonnay**

Roasted Tomato Basil Bisque & Prosciutto Gruyere Brioche  
**2007 Chenoweth Ranch Pinot Noir**

Crispy Pork Belly with Cherry Farro & Foie Gras Brulee  
Apple Chutney. Bing Marmalade. Strawberry Pepper Jam. Poached Fig.  
**2007 Hyde Vineyard Pinot Noir**

[Kurobuta Pork Loin with Black Cherry Drizzle](#)

Leek Souffle

Sage Apple Ravioli with Hazelnut Brown Butter  
**2007 Pisoni & 2005 Pisoni**

Roasted Cherry Pain Perdu  
Cherry Caramel Sauce & Cherry Creamsicle

Executive Chef & Sommelier Lynne Anthony Campbell