

January 16, 2010

\$49 per person, excluding tax, beverages and gratuity

Andante Dairy Minuet; fennel and watermelon radish salad; olives Served with
Acme pain epi with Straus butter

Gruet Blanc de Noir Brut NV, Albuquerque, New Mexico ϕ

Appetizers

Risotto burrata croquettes with salsa verde, romesco and herb salad

Al Muvedre 2006, Alicante ϕ

Grilled artichokes, delicata squash and treviso radicchio with warm Italian butter
beans, aged balsamic, Regina olive oil and shaved grana padano

Punta Cresta 'Ca da Rena' Pigato 2008, Liguria ϕ

Wilted spinach salad with pink lady apples, Point Reyes Original Blue, pecans,
roasted shallots, cider vinegar and hot olive oil

Lioco 'Indica' 2007, Mendocino ϕ

Little gems, escarole and castel franco radicchio with cara cara oranges, page
mandarins, oro blanco grapefruit, pistachios and mandarin honey vinaigrette

Kuentz Bas Blanc 2007, Alsace ϕ

Rugosa squash and coconut milk soup with Thai basil

Kung Fu Girl Riesling 2008, Washington

Entrees

Butternut squash ravioli with lacinato and nagoya kale, spring onions, Lagier Carmel
almonds, brown butter, shaved Lambchopper and crisp sage leaves

Walter Hansel 'Cahill Lane' Chardonnay 2006, Russian River Valley ϕ

Rosemary crepe with rainbow chard, savoy spinach, leeks and goat cheese. Served with
meyer lemon cream, roasted fingerling potatoes, grilled artichoke with lemon oil and mint

Bovio 'Annunziata' 2004, Piedmont ϕ

Wild mushroom shepherd's pie with caramelized onions, green garlic mashed potatoes and
pinot noir mushroom sauce. Served with roasted chanterelle mushrooms, carrots, cipollini
onions, parsnips and golden turnips.

Peay 'La Bruma' Syrah 2006, Sonoma Coast

Choice of Desserts

Selection of Paired Wines by the Glass Thirty Two Dollars

Also Available by the Glass

ϕ *Organically Farmed*

* * * Signed copies of Everyday Greens and Fields of Greens are available. 18% service charge for
parties of six or more.