

SPRING TASTING MENU

\$50 PER PERSON — \$80 *with wine pairing*

FIRST COURSE WINE PAIRING

Fried Artichokes Mason, Sauvignon Blanc
parsilage, garlic, preserved lemons Napa Valley, 2007

Heirloom Beet Salad Mason, Sauvignon Blanc
watermelon radish, mache, pistachio vinaigrette Napa Valley, 2007

SECOND COURSE WINE PAIRING

Asparagus Ravioli Avarus "T. Rodriguez"
pecorino, pickled shallots Vin de Play Doc (Chardonnay), 2007

Grilled Green & White Asparagus Avarus "T. Rodriguez"
chick pea purée, blistered teardrop tomatoes Vin de Play Doc (Chardonnay), 2007

THIRD COURSE WINE PAIRING

Squid Ink Linguini Deloach, Pinot Noir
pomodoro with market fish Russian River, Sonoma, 2006

Whole Wheat Tagliatelli Deloach, Pinot Noir
mushroom ragu, lemon thyme Russian River, Sonoma, 2006

FOURTH COURSE WINE PAIRING

Colorado Spring Lamb Duo Girard, Petite Syrah
house-cured lamb bacon, fennel purée, market vegetables Napa Valley, 2007

Pan-Roasted Salmon Girard, Petite Syrah
new potato, swiss chard and crab hash Napa Valley, 2007

Spring Pea Risotto Girard, Petite Syrah
smoked eggplant purée, pea shoots Napa Valley, 2007

FIFTH COURSE WINE PAIRING

Meyer Lemon Panna Cotta Fonseca Bin 27
butter cookie crumbs Ruby Port, NV

Bruleed Spring Fruit Fonseca Bin 27
meyer lemon sorbet Ruby Port, NV

Chef Jason Fullilove and the DaVinci Culinary team.