

# DUNGENESS CRAB TASTING MENU

The tasting menu is intended for those who wish to sample a variety of our region's delicacy . . . Dungeness Crab! The portions are designed for a one person tasting, to ensure you arrive at the dessert course with anticipation.

Cheers!

OUR AMUSE BOUCHE WELCOME!

## CRAB RAVIOLI

spinach raviolis filled with dungeness crab, mascarpone, fresh herbs served with caramelized golden chanterelles mushrooms, set on sauvignon blanc sauce with a dusting of pistachios

*Leo Steen Wines, Dry Creek Valley - Chenin Blanc - 2009*

## ASIAN CRAB SALAD

organic greens, dungeness crab, avocado and mandarin oranges tossed in an asian vinaigrette finished with thin slices of crispy wonton

*Philip Staley, Russian River Valley - Viognier - 2010*

## DUNGENESS CRAB BISQUE

a luxurious dungeness crab bisque finished with a delicate pastry shell

*Dutton-Goldfield, Russian River Valley - Chardonnay - 2009*

## CRAB ENCHILADAS

corn tortilla filled with dungeness crab and set on house ground poblano mole sauce and white rice finished with toasted sesame seeds and cotija cheese

*Hawley Winery, Ponzio Vineyard, Russian River Valley - Zinfandel - 2010*

## CHOCOLATE AND VANILLA

warm chocolate cake with a rich chocolate ganache filling served with our house vanilla bean ice cream

*Aqua Perfecta, Alameda, California - Raspberry Liqueur*

Entire table must participate. Thank you

\$76 dollars per person - Five Course Crab Dinner

\$33 dollars per person - Sonoma County Wine Pairing

beverage, sales tax and gratuity not included