

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.

Amuse Bouche ... Welcome!

Grilled Sea Scallops

grilled sea scallops set on a bed of creamy leeks and crab finished with the essence of vanilla bean oil
Tremani Vineyards - Pinot Gris - 2006

Dungeness Crab Bisque

baked dungeness crab bisque finished with a delicate pastry
Langwerth Von Simmern - Riesling - 2004

Asian Crab Salad

organic greens, mandarine oranges and crab tossed in an asian vinaigrette finished with thin slices of wonton
Husch Vineyards - Chenin Blanc - 2006

Herb Rubbed Filet Mignon

seared filet served with local forrest mushrooms and butter poached crab finished with a delicate fois gras sauce and port reduction
Alamos - Malbec - 2006

Chocolate and Vanilla for Two

warm chocolate cake with a rich chocolate ganache filling served with our house vanilla bean ice cream
Aqua Perfecta - Framboise Liqueur

Entire table must participate. Sorry no exceptions. Thank you

\$69 dollars per person

\$98 dollars with wine pairing
beverage, tax and gratuity not included