

W. A. Frost and Company

Sample Tasting Menu

Wyatt Evans, Executive Chef

Amuse

English Pea-Coconut "Espresso"

Warm Vanilla Froth, Maine Lobster Tempura

Wine Pairing: Riondo Prosecco Raboso "Pink" NV, Veneto, Italy

1st Course

Singerhouse Farm Rabbit Confit Risotto

Keewaydin Farm Spinach, Tomato Marmalade, Frisée, Mustard-Pancetta Fat Vinaigrette

Wine Pairing: Pinot Gris, Erath 2008, Oregon

2nd Course

Alaskan Halibut Two Ways

Sesame Crusted Filet and Pan Roasted Cheek

House Cured Pancetta, Fava Beans, Braised Belgian Endive, Saffron-Yogurt Sauce

Wine Pairing: Syrah, Shane "Ma Fille" 2008, Sonoma, California

3rd Course

Grilled All Natural Prime Sirloin Steak

Crushed Fingerling Potatoes, Spring Vegetables, Morel Mushroom Jus

Wine Pairing: Nero d'Avola, Case Ibidini, 2008, Sicily, Italy

Cheese Course

Crave Brothers Les Freres

Raspberry-Rhubarb Jam, Micro Greens, Lavasch, Spanish Almonds, Garden Farme Honey

Wine Pairing: Noble Blend, Lillypilly, 2006, Australia

Dessert Course

Caramelized Banana Cake

Buttered Pecans, Sesame-Star Anise Ice Cream, Raspberry-Verjus Reduction, Banana Tuile

Wine Pairing: Madeira "Rainwater" Blandy's, Madeira, Portugal

\$65 /person - \$100 with wine pairings

Vegetarian Tasting Menu

Amuse

Crispy Chickpea Fritter

Harissa Yogurt, Cilantro, Julienne Radish

Wine Pairing: Riondo Prosecco Raboso "Pink" NV, Veneto, Italy

1st Course

Hillside Organics Hen Egg

Salad of Paper Thin Asparagus, Toasted Sesame Vinaigrette, Chives

Wine Pairing: Dry Chenin Blanc, Dry Creek Vineyards "Wilson Ranch" 2008, California

2nd Course

House Made Morel Mushroom Gnocchi

English Peas, Spinach, Lemon Thyme, Tomato Marmalade

Wine Pairing: Chardonnay, Calera, 2008 Central Coast, California

3rd Course

Kataifi Crusted Tofu

Baby Bok Choy, Bamboo Shoots, Chinese Mushrooms, Hot and Sour Soup

Wine Pairing: Reisling, Paul Zinck "Vin d'Alsace" 2007, Alsace, France

Cheese & Dessert Course

Same as Traditional Tasting Menu

\$55 /person - \$90 with wine pairings