

The Chef's Table

Week of March 3rd

One

VEGETABLE TERRINE

Zucchini, Squash, Eggplant



GLORIA FERRER BLANC DE NOIR

Two

TRUFFLE EXPLOSION

Orange, Romaine, Parmesan



2004 ALTESINO ROSSO DI MONTALCINO

Three

AMERICAN RED SNAPPER

Forbidden Rice, Long Beans, Coconut



Four

VEAL SWEETBREADS

Lobster, Chervil, Bacon



2007 MORGAN 'TWELVE CLONES' PINOT NOIR

Five

CHOCOLATE PORTER CAKE

Bailey's ice cream, Dulce de Leche Sauce, Mint



GRAHAM'S 20-YEAR TAWNY PORT

Four Courses \$99

Five Courses \$109

I would like to invite you to delight in a culinary adventure. The [Chef's table](#) showcases my creativity and the modern influences of our Executive Sous Chef Jason Culbertson and our culinary team.

Each course is an evolution of passionate ideas utilizing natural & quality products. Please enjoy your adventure into new culinary realms!

Sincerely, Chef K. David Clawson & Associates