

## SMALL PLATES

<b>SOUP DU JOUR</b> CHEF'S SELECTION	15
<b>JUMBO LUMP CRAB CAKE</b> JICAMA SLAW, HOUSE TARTAR SAUCE <i>PINOT GRIS, KING ESTATE 2009 OREGON</i>	20
<b>MEDITERRANEAN GREEK SALAD</b> MARINATED ARTICHOKE, CUCUMBERS, OLIVES, FETA, RED ONIONS CHOICE OF : <b>CHICKEN, SHRIMP, SALMON</b> <i>VIOGNIER, CHATEAU DE MONTFAUCON 2008 RHONE VALLEY</i>	29
<b>'HAM &amp; CHEESE' PANINI</b> SPICY CAPPICOLA, BRIE, ARUGULA, SPICED REMOULADE <i>PINOT NOIR, ROUTESTOCK CELLARS 2007 WILLAMETTE</i>	19
<b>PEACOCK SLIDERS</b> CUSTOM BLEND ANGUS BEEF, CARAMELIZED ONIONS, VERMONT CHEDDAR <i>ZINFANDEL, BRADFORD MOUNTAIN 2005 DRY CREEK VALLEY</i>	17
<b>ARTISINAL CHEESE AND CHARCUTERIE PLATE</b> IMPORTED AND DOMESTIC CHEESES CURED MEATS FROM SALUMERIA BIELLESE <i>BORDEAUX, HENRY LURTON (BRANE-CATENAC) 2006 MARGAUX</i>	26

## DESSERTS

**NEW YORK CHEESECAKE** 12  
APPLE CRANBERRY COMPOTE, POMEGRANATE SORBET  
MOSCATO, MACULAN 'DINDARELLO' 2009 ITALY 14

**BREAD PUDDING** 12  
WHITE CHOCOLATE-NUTMEG ICE CREAM, CARAMEL SAUCE  
BLACK MUSCAT, FERRARI-CARANO, 'ELDORADO NOIR' 2006 RR 18

**TAHITIAN VANILLA BEAN CREME BRULEE** 12  
CHOCOLATE PISTACHIO BISCOTTI  
MUSCAT, PAUL JABOULET AINE 'BEAUMES DE VENISE' 2007 RHONE 14

ICE CREAM 10      SORBET 10      PETIT FOURS 10

## DESSERT WINE

**Sauternes**, Chateau Doisy-Védrières 2004 Bordeaux 16  
**Muscat**, Paul Jaboulet Aine 'Beaumes-de-Venise' 2007 15  
**Muscat**, Maculan 'Dindarello' 2004 Veneto 15  
**Black Muscat**, Ferrari-Carano 'Eldorado Noir' 2006 18  
**Port**, Quinta de Noval, Tawny 10 Year Douro 12  
**Port**, Graham's Fine Ruby NV Douro 12  
**Port**, Fonseca, Tawny 20 Year NV Douro 16  
**Sherry**, Emilio Lustau 'Solera Reserva' Moscatel NV Jerez 14  
**Sherry**, Emilio Lustau 'Almacenista' Oloroso NV Jerez (Dry) 14

**Late Harvest Semillion**, Dolce 2005 Napa 22 GL/120 (375 ml. BTL)  
**Ice Wine**, Inniskillin 'Riesling' 2007 Canada 28 GL/156 (375 ml. BTL)

## WATER

**NATURA** FILTERED WATER STILL OR SPARKLING 3.5 / PERSON