

Prix Fixe Lunch

\$34 per person \$46 per person with wine pairing

First Course

Salade de Fraises

Endive, Strawberries, Onion, Candied Walnuts, Saint Agur Blue Cheese, White Balsamic Vinaigrette

Wine Pairing: '09 Elizabeth Rose, Rosé, Napa Valley

Second Course

Chicken "Pot Pie"

Corn, Baby Carrots, Fingerling Potatoes, Black Truffle

Wine Pairing: '09 Duckhorn, Sauvignon Blanc, Napa Valley

<u>Dessert</u>

Small Bites

Chef's selection of Petits Fours

Wine Pairing: NV J Cuvée 20, Russian River Valley

*Due to the nature of this menu there will be no substitutions

