

## MENU

### Five Course



#### **Ahi Tartare**

Taro Chip

Chili Mango Salsa

*Nicolas Feuillate, Brut Champagne, France*

#### **Smoked Kajiki**

Caramelized Maui Onion

Tomato Herb Goat Cheese

*Elk Cove, Willamette Valley, OR,*

*Pinot Gris 2007*

#### **Grilled Opakapaka**

Corn, White Wine Butter Sauce

*Sonoma Cutrer, "Russian River Ranches",*

*Sonoma, CA, Chardonnay 2007*

#### **Venison Tenderloin**

Roasted Autumn Vegetables

Poha Berry Demi Glaze

*Obsidian Ridge, "Red Hills", Lake County, CA*

*Cabernet Sauvignon 2006*

#### **Chocolate Cherry Wrap**

Vanilla Ice Cream

*Dow's Fine Ruby Porto*

Seventy-Five Dollars      One Hundred-Five Dollars  
Without Wine Selections      with Wine Selections (4 oz)