



“The Best of, Pinot Noir”

APPERITIF

FIRST COURSE

Seard Scallops
Yellow Corn and Chantrelle Ragout, Chive Oil

Pinot Noir

2007 Freeman, Russian River, Pinot Noir
2007 Chasseur, Sonoma Coast, Pinot Noir

SECOND COURSE

Monkfish Kebab
*Roasted Baby Eggplants
and Red Pepper Reduction*

Pinot Noir

2006 Alesia, Green Valley
2006 Copain, “Tous Ensemble” Anderson Valley

THIRD COURSE

Five Spice Duck Breast
*Soba Noodles, Dried Mushrooms
and Orange Hoisin Sauce*

Pinot Noir

2005 Kosta Browne, Russian River
2005 Brewer-Clifton, “Melville” Sta. Rita Hills

FOURTH COURSE

Veal Loin
Roasted Rutabegas and Summer Truffle Sauce

Pinot Noir

2004 Kistler, Sonoma Coast
2004 Sea Smoke, “Southing” Sta. Rita Hills

DESSERT

Peanut Custard
With Wood Grilled Nectarine and Mint Oil

Executive Chef Claud Beltran

NOIR FOOD & WINE

for reservations noirfoodandwine.com

menu & wines subject to change without notice