



MARKET

RESTAURANT + BAR

Tasting Menu 68.00 per person

Wine Pairings 39.00 per person

*Substitutions, Splitting, or Sharing Cannot be Accommodated
Participation of Entire Table is Required*

CHARDONNAY BRAISED ARTICHOKE SOUP & ARTICHOKE STRUDEL

Kalamata Olive-Fennel Salad, Sweet Pepper-Vegetable Roast, Lemon Essence
Estrella Damm, "Inedit", Witt Ale (developed by Ferran Adrià of El Bulli) Barcelona, Spain

CRISPY WEDGE SALAD & SHAVED PROSCIUTTO

White Beans, Oven Roasted Tomatoes, Chorizo, Pickled Peppers, Garrotxa Cheese
Geyerhof, Grüner Veltliner, "Hoher Rain", Kremstal DAC, Austria 2009

SPICE ROASTED MAINE DAYBOAT SCALLOPS

Caramelized Brussels Sprouts, Beluga Lentils, Chermoula, Red Thai Curry Emulsion
Skouras, Chardonnay, "Almyra", Peloponnese, Greece 2008

DUNGENESS CRAB & ROCK SHRIMP STUFFED KING SALMON

Coriander Scented Potato Dumplings, Shiitake Mushrooms, Gingered Carrot Broth
Mt. Rosa, Pinot Noir, Central Otago, New Zealand 2007

GORGONZOLA CRUSTED LAMB RACK & BACON WRAPPED LAMB SAUSAGE

Crispy Potato Rösti, Sauerkraut, Minted Apple Gelée, Aspirations, Lamb Jus
Siegrist, Dornfelder, Pfalz, Germany 2008

CABERNET BRAISED PRIME BEEF SHORTRIBS

Cauliflower Gratin, Baby Root Vegetable Roast, Sherry Glazed Cipollini Onions
Yalumba, Shiraz, "Patchwork", Barossa Valley, SA, Australia 2008

*** 12.50 Supplemental Charge ***

SEARED PRIME NEW YORK STRIP STEAK & BRAISED BEEF SHORTRIB DUO

Roasted Onion-Potato Purée, Forest Mushrooms, Sauce Béarnaise
Sleight of Hand, "Spellbinder", (Cabernet Blend), Columbia Valley, WA 2010

"MARKET BAR"

PEANUT CRUNCH, CHOCOLATE MOUSSE CAKE, CARAMELIZED BANANAS
Ramos Pinto, Quinta de Ervamoira, 10 Year Tawny Port, Douro, Portugal

TOASTED CARROT CAKE

Walnut Phyllo, Cranberry Compote, Cream Cheese Ice Cream
Domaine Gagneries, Bonnezeaux AOC, (Chenin Blanc), Loire Valley, France 2001