



S O T E R
VINEYARDS

6:30 pm, Friday, June 11th, 2010

RECEPTION

Brut Rosé, Estate Grown, 2005



FIRST OF THE SEASON SOFTSHELL CRAB

peppermint, lime, mâche

North Valley, Hyland White Old Vines, 2008



LOCAL HALIBUT FILLET & CHEEK

zucchini blossom, rainier cherry gastrique, ginger-spiced air

North Valley, Pinot Noir, 2008



ROASTED QUAIL

beet galore, chanterelle, bread pudding, summer truffle

Mineral Springs Ranch, Pinot Noir, 2006 & 2007



SONOMA LAMB CHOP

heirloom carrot, fava bean, english pea, pea tendrils, potato purée

espresso-stout demi-glace

Little Creek, Proprietary Red, 2002 & 2005



CHEESE DISPLAY

abbaye de tamié, abbaye de bell'oc, winzer classic, roaring forties blue



THE LAST BITE

pistachio gelée, saturn peach, balsamic jus

Montage

BEVERLY HILLS

195 per person
(exclusive of tax & gratuity)

Muse Dining Room

call for reservations, 310-860-7977