

D I N I N G  
L . A . S T Y L E  
APRIL 3 - AUGUST 26, 2012

\$85 per person  
\$115 with beverage pairing

**Plate 1**

**Yellowtail "Crudo"**

Ginger, Horseradish Cream, Ponzu  
Pea Shoots, Cilantro Melon Vinaigrette

*Roederer Estate Brut, Anderson Valley, NV*

**Plate 2**

**Burrata Alla Panna**

Prosciutto, Olive Oil Powder, Basil Gel, Balsamic  
Garlic Toast

*Amador Foothill Sangivese Rose, Amador, '10*

**Plate 3**

**Sea Scallop**

English Pea Risotto, Black Garlic, Pancetta  
Black Trumpet Pea Tendrils

*Trefethen Chardonnay, Napa valley '09*

**Plate 4**

**Colorado Lamb Belly**

Curry Carrot, Pickled Kohlrabi, Chick Pea Fries,  
Mustard, Jus Lime Yogurt, Port Wine Reduction

*Joel Gott Cabernet, Napa Valley '09*

**Plate 5**

**Malted Dark Chocolate Bombe**

Charred Marshmallow, Milk Crumb, White Chocolate

*Café Obsucra, Espresso, Frangelico and Baileys*

\*DUE TO THE NATURE OF THIS MENU THERE WILL BE NO SUBSTITUTIONS  
\*FULL TABLE PARTICIPATION IS REQUIRED