

Tapawingo Chef's Tasting Menu

Tuesday, June 10, 2008

Executive Chef Raymond Kusmack

Amuse Bouche

Roasted yellow beet soup, smoked shiitake, Humboldt Fog cheese

Moletto, Prosecco, N.V. Italy

Pappardelle Pasta

Italian black summer truffles, fava beans, rabbit

Mark West, Pinot Noir, Sonoma, Ca. 2006

Local Asparagus Salad

Warm Brie, prosciutto, lemon-tarragon dressing, Blis 18-year aged sherry

Hopler, Gruner Veltliner, Austria, 2006

Olive Oil Poached Atlantic Halibut

Grilled porcinis, bacon, fava beans, fingerling potatoes, wild mushroom
consommé, English peas

Louis Jadot, Pouilly-fuisse, 2006

Lemon Verbena Lime Sorbet

Bacon-thyme Basted Davis Creek Fillet of Beef

Molasses veal reduction, spring succotash, shiitakes, parmesan potatoes

Laurel Glen Cabernet Sauvignon, Sonoma Mountains 2002

Ubriaco grape must cheese, Veneto, Italy

Whole wheat cracker, spiced pecans, fresh seasonal fruit and berries

Selbach Riesling Kabinett, Mosel-Saar-Ruwer 2006

Warm Brioche Doughnuts

Vanilla creme anglaise, fresh berries, lemon mint soda

Heidi Schrock Beereauslese, Austria 2006

Mignardise

Eighty-five dollars

Matching wine package sixty-five dollars

Tapawingo summer lunches begin June 24, Tuesday through Saturday

Executive Chef Raymond Kusmack Chef de Cuisine Tommy Kaszubowski

Owner Chef Harlan Peterson

Website: www.tapawingo.net