

Trio

Wednesday, April 23, 2003

CHEF'S TASTING MENU

\$110

PACIFIC SEA URCHIN puffed rice, frozen banana, parsnip milk

CHILLED PUREE of ENGLISH PEASOUP eucalyptus ice cube, melon, Meyer lemon
OR

FOIE GRAS POACHED AND SEARED ON ONE SIDE green almonds, honeyed mallow, sorrel
(\$25.00 supplement)

ALASKA DAYBOAT HALIBUT SERVED WARM ginger, geoduck clams, beer, green apple

SAUTÉED FROG LEGS morels, wild asparagus, evergreen vapor

POACHED LOIN of ELYSIAN FIELDS FARM LAMB fennel bulb, niçoise olives, licorice

BREAST of WHITE PEKIN DUCK lavender salt lozenge, rhubarb, foie gras

SUNCHOKES PARFAIT minneola, maté, crispy sunchoke

TEA SMOKED CHOCOLATE crystallized nori, plum sorbet, pickled plums

wine pairings are available with all menus