



PLUMPJACK

CAFE

W H E T S T O N E V I N E Y A R D S W I N E I N S P I R E D T A S T I N G

JANUARY 28, 2010

FREE RANGE MILK FED VEAL

Meyer Lemon, White Truffle, Saffron Sabayon

“Catie’s Corner” Viognier 2007 Russian River Valley

WILD TASMANIAN SALMON

Hibiscus, Red Beets, Charred Brussels, Black Winter Truffle

“Bella Vigna Vineyard” Pinot Noir 2006 Sonoma Coast

ELLENSBERG NATURAL LAMB LOIN

Edamame, Burdock Root, Ras Al Hanout Persimmon

“Guidici Family Vineyard” Syrah 2005 Sonoma Coast

PT. REYES PANNA COTTA

Cocoa Nib, Burnt Butter, Huckleberry Jus

Manifesto Cabernet Sauvignon 2008 North Coast

Tasting...45
Wine Flight...20

Executive Chef Rick Edge
Sous Chef Tim Crockett & Geoff Hargrave
Private Dining & Special Events Available



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V E N G E V I N E Y A R D S W I N E I N S P I R E D D I N N E R

JANUARY 14, 2010

ESCOLAR

Yuzu Gelee, Passion Fruit, Buttermilk Vinaigrette

Champs des Fleurs Proprietary White 2008 Napa

3oz glass...5

6oz glass...10

TORCHON DE CANARD

Brioche Sponge, Huckleberry, Cocoa Nib Gastrique

Scout's Honor 2007 Napa

3oz glass...7

6oz glass...14

TASTING OF LAMB

Kohlrabi, Braised Pistachio, Picholine Jus

Syrah "Muhlnr Steps Vineyard" 2006 Chiles Valley

3oz glass...8

6oz glass...16

PAINTED HILLS RIBEYE

Pt. Reyes Flan, Endive, Burnt Vanilla

Cabernet Sauvignon "Family Reserve" 2006 Napa

3oz glass...9

6oz glass...18

Flight of all four wines, 3oz pours...25
All four courses paired with wines...70

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Sous Chef Tim Crockett & Geoff Hargrave
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