

URBAN PICNIC

A SUMMER SPREAD FOR URBAN DWELLERS

Starters *(serving of each)*

olives
potato chips
cured meats
artisanal cheeses

Antipasti *(serving of each)*

fingerling potato salad
avocado and tomatoes
penne pasta salad

Petite picnic sandwiches on a housemade scone *(choice of 2)*

sliced filet mignon
organic roasted chicken
grilled shrimp
grilled portobello

Desserts *(choice of 1)*

strawberry rhubarb pie
assorted gelati and sorbetti

\$32. per person

Executive Chef Lynn Bound
Pastry Sous Chef Cristina Nastasi

TERRACE 5

Wines by the glass or bottle

Sparkling

GL/BT

Blanc de Noir, Brut, Gruet, Albuquerque, NV	11/44
Blanc de Blanc, François Montand, Cote du Jura, NV	11/44

White

Riesling, <i>Otto's Constant Dream</i> , Marlborough, 2009	8/32
Sauvignon Blanc, Coopers Creek, New Zealand, 2009	10/40
Chardonnay, Edna Valley, Santa Barbara, 2008	11/44
Vouvray, Le Mont Demi-Sec, Domaine Huet, 2005	16/67
Gewurztraminer, Grand Cru Spiegel, Dirler, 2004	13/52

Rose

Chateau D'Esclans, <i>Whispering Angel</i> , Provence, 2009	12/48
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Red

Pinot Noir, Wyatt, California, 2009	11/44
Rioja, Castillo Labastida, Crianza, Spain, 2006	10/40
Malbec, Crios de Susana Balbos, Argentina, 2009	9/36
Shiraz, <i>Luchador</i> , South Australia 2007	12/48
Chiroubles, Trelat Fils, France 2006	11/44
Merlot, <i>Frog's Leap</i> , Napa Valley, 2007	16/65