

# ∞ STAGE Menu Tasting ∞

\$75 per person, \$125 with Beverage Pairings

## AMUSE

∞ J Sparkling, Sonoma County, 2002 (3 oz) ∞

## 1<sup>st</sup> COURSE

**Seared Japanese Hamachi (Yellow Tail)**

*Radish Salad, Cucumber, Togarashi,*

*Caramelized Onion Vinaigrette*

∞ Kamo-Tsuru “Sokaku” Daiginjo (Emperor’s Sake’), Japan (2 oz) ∞

## 2<sup>nd</sup> COURSE

**Pan Sautéed Snow Crab Cakes**

*Kahuku Corn Relish & Corn Puree, White Truffle Essence*

∞ Talbott “Diamond T”, Chardonnay, Carmel Valley, Monterey County, 2004 (3 oz) ∞

## 3<sup>rd</sup> COURSE

**Garlic Ahi**

*Seared Hawaiian Ahi, Sake Braised Baby Spinach,*

*Shaved Fennel,*

*Indonesian Style Black Peppercorn Sauce*

∞ Gunderloch “Jean Baptiste” Riesling Kabinett, Germany, 2007 (3 oz) ∞

## 4<sup>th</sup> COURSE

**“Steak & Mushrooms”**

*Grilled Ribeye Steak, Roasted Button & Shiitake Mushrooms,*

*Kale & Applewood Smoked Bacon, Yukon Gold Mashed Potato, Soy Demi Glace*

∞ Poderi Elia “Barbaresco Serracapelli” (Nebbiolo), Italy, 2003(3oz) ∞

## 5<sup>th</sup> COURSE

**Grilled “Mountain Meadow Ranch” Lamb Chops**

*Lemon, Marcona Almond & Herb Crust,*

*Potato Puree, Natural Lamb Jus*

∞ Robert Mondavi “Reserve” Cabernet Sauvignon, Napa Valley, 2003 (3oz) ∞

## Dessert

**STAGE “Trio”**

*Sweet Delights from our Pastry Chef*

∞ Les Clos de Paulilles Banyuls (Grenache), France, 2005 (2 oz) ∞

## OVERTURE

(Dinner: Appetizers)

- Hirabara Farms' Baby Lettuce Salad** — 9  
*Marinated Grape Tomatoes, Haricot Vert, Honey Balsamic Vinaigrette* Sauvignon Blanc, Pinot Grigio, Champagne
- Roasted Kona Lobster Tail Entrée Salad** — 24  
*Marinated Grape Tomatoes, Hirabara Farms' Greens, Haricot Vert, Cucumbers, Spicy Corn Relish, Okinawan Sweet Potatoes, Bacon Crumble, Avocado Tarragon Vinaigrette* Sauvignon Blanc, Pinot Grigio, Chardonnay
- Pan Sautéed Snow Crab Cakes** — 13  
*Kahuku Corn Relish & Corn Puree, White Truffle Essence* Chardonnay, Sauvignon Blanc
- STAGE "Sashimi"** — 13  
*Japanese Hamachi Sashimi, Kabayaki Sauce, Wasabi Paint, "Shoyu Gelee", Wasabi & Orange Tobiko, Crispy Radish Salad with Shiso* Pinot Grigio, Riesling, Sauvignon Blanc
- Seared Japanese Hamachi (Yellow Tail)** — 14  
*Radish Salad, Cucumber, Togarashi (Japanese Chili Pepper), Caramelized Onion Vinaigrette* Chardonnay, Sauvignon Blanc, Sake
- Crispy Fried Calamari** — 11  
*Graham Cracker Crusted, Yuzu Aioli, Cocktail Sauce, Yukari Powder, Aji Amarillo (Peruvian Yellow Chili Puree), Chopped Shiso Leaf* Pinot Grigio, Riesling, Sauvignon Blanc
- Ahi Carpaccio** — 12  
*Soy Wasabi & Chili Pepper Pearls, Concasse Tomatoes, Avocado Puree, Bubu Arare (Mini Rice Crackers)* Pinot Grigio, Riesling, Chardonnay, Sake, Champagne
- STAGE Spinach Caesar Salad** — 9  
*Grape Tomatoes, Sun Dried Tomatoes, Bacon, Croutons, Parmesan Crumble, Anchovy Vinaigrette* Pinot Grigio, Sauvignon Blanc

## DENOUEMENT

(Dinner: Entrées)

### Garlic Ahi — 25

*Seared Hawaiian Ahi, Sake Braised Baby Spinach,  
Shaved Fennel, Indonesian Style Black Peppercorn Garlic Sauce*

Pinot Grigio, Riesling,  
Sake, Chardonnay, Viognier

### New Zealand King Salmon (Hormone Free) — 29

*Orzo Pasta, Tsukudani, Furikake, Yukari,  
Spinach, Gobo, Daikon & Ikura (Salmon Caviar)*

Chardonnay, Riesling,  
Pinot Noir

### Grilled Seafood Risotto — 40

*Kona Lobster, Manila Clams & New Caledonia  
Farm Raised Shrimp with Saffron Chili Dashi,  
Grilled Asparagus, Spinach, Abalone Mushrooms, Baby Carrots*

Pinot Grigio, Riesling,  
Chardonnay

### Trio of Beef Tenderloin (8oz) — 35

**Cooked en Sous Vide with a Trio of Asian Inspired Classic Sauces**  
*≈ "Asian Style" Peppercorn Sauce  
≈ Bruleed "Sauce Bernaise" with Shiso & Togarashi  
≈ Sauce "Bordelaise" with Shiitake Mushroom, Yukon Gold Puree*

Pinot Noir, Cabernet  
Sauvignon, Merlot,  
Zinfandel, Syrah,  
Sangiovese

### "Steak & Mushrooms" — 34

*Grilled Ribeye Steak, Roasted Button & Shiitake  
Mushrooms, Kale & Applewood Smoked Bacon,  
Yukon Gold Mashed Potato, Soy Demi Glace*

Pinot Noir, Cabernet  
Sauvignon, Merlot,  
Zinfandel, Syrah

### Grilled Kurobuta Pork Chop — 29

*Charred Brussel Sprouts, Aji Amarillo Pineapple Puree,  
Balsamic Demi Glace, Brown Butter Fuji Apple & Walnut Compote*

Pinot Noir, Cabernet  
Sauvignon, Merlot,  
Zinfandel, Syrah

### "Shelton Farms" Oven Roasted Chicken — 25

*Crispy Rosemary & Garlic New Potatoes, Haricot Vert,  
Baby Carrots, Lemon & Thyme Roasted Jus*

Pinot Noir, Merlot,  
Chardonnay

### Organic Free Range Mountain Meadows Grilled Lamb Chops — 49

*Marcona Almond Herb Crusted, Parsnip, Baby Zucchini,  
Baby Carrots, Yellow Squash, Lamb Jus*

Pinot Noir, Cabernet  
Sauvignon, Merlot,  
Zinfandel, Syrah