



# PILOTHOUSE RESTAURANT

## JANUARY TASTING MENU

*first course*

### **Piquillo Pepper**

*stuffed with dungeness crab and shrimp with smoked tomato aioli*

*or*

### **Roasted 3 Beet Salad**

*with shaved manchego and candied walnuts*

*Freemark Abbey Viognier 2007*

*Napa Valley*

*second course*

### **Pan Roasted Salmon**

*with white truffle scented white beans, baby spinach  
and andouille sausage*

*Rombauer Chardonnay 2007*

*Carneros*

*or*

### **Braised Short Ribs**

*with spicy caramelized onion demi, smoked gouda mash,  
braised napa cabbage and apple wood smoked bacon*

*ZD Pinot Noir 2005*

*Napa Valley*

*or*

### **Roasted Poblano Risotto**

*with grilled corn, black beans, sweet red peppers, pepita seed,  
sour cream and cilantro*

*Rombauer Chardonnay 2007*

*Carneros*

*third course*

### **Chocolate-Raspberry and Hazelnut Pate'**

*Eberle Muscat Canelli 2003*

*Paso Robles*

**\$30 Dinner**

**\$15 Wine Pairing (Optional)**