

murraycircle

fort baker · sausalito

tasting menu \$85

tuna tartare

jalapeño, apple, cilantro, pistachio crackers

2003 roederer, l'hermitage, brut

seared day boat scallop

lemon braised escarole, foie gras mousse, crispy leek

2010 leitz riesling, "dragonstone," germany

lobster risotto

foraged hedgehog mushrooms, tarragon, preserved lemon

2008 m.gros, bourgogne blanc, haute cote de nuits

grilled grass fed ribeye

black wild rice, soy carmel glazed turnips, crispy maitake
mushroom

2010 bodega noemia a lisa malbec, argentina

andante dairy "trio"

roasted comice pear, caramelized pecan

nieport 20 year tawny port

ruby grapefruit sorbet

citrus preserves

spiced chocolate tart

horchata crème toasted almond ice cream

cossart gordon, 15 year, bual, Madeira

