



First Course

Maine Lobster / Grapefruit / Avocado / Fennel / Citrus
Tres Sabores Sauvignon Blanc, Sonoma, 2009

Second Course

Duck Two Ways:

Duck Breast / Foie Gras / Peanut Butter / Blackberry Jam
Tres Sabores Zinfandel, Napa Valley, 2007

Third Course

California All Natural Lamb Rack / Fava Bean / Squash Blossom
Tres Sabores '¿Por Que No?' Zinfandel Blend, Napa Valley, 2008

Entrees

Australian Wagyu / Charred Ciabatta / Candied Ginger Reduction
Tres Sabores Cabernet Sauvignon, Napa Valley, 2006

Dessert

Tasting Of Plum

Financier / Napoleon / Panna Cotta
Tres Sabores Petite Sirah, Napa Valley, 2007

Talavera
STEAK • SEAFOOD • WINE