

Five and Ten Prix Fixe  
February 2 -8

Menu A

1.  
pickled shrimp with butter lettuce, radish, celery root, and green goddess dressing  
*Gruner Veltliner, **Ecker**, Austria, 2010*
2.  
olive oil poached salmon with fondant fingerlings, braised baby lettuce, nicoise tapenade, and vermouth-chive emulsion  
*Godello, **Sabrego**, Valdeorras, Spain, 2009*
3.  
Greendale farms gruyere with housemade baguette and accompaniments

Menu B:

1.  
WG arugula with house-cured guanciale, shaved fennel, parmesan, and preserved lemon vinaigrette  
*Trebbiano d'Abruzzo, **Valle Reale**, Italy, 2010*
2.  
spaghetti and meatballs with torn basil and shaved pecorino  
*Vino Nobile di Montepulciano, **Duca di Saragnano**, Tuscany, 2007*
3.  
Little chocolate nemesis with fresh mint sherbet

\$25 food  
\$15 booze