



CHEZ PANISSE

An apéritif

Wild rocket salad with Parmesan, persimmon,
and toasted hazelnuts



Spiny lobster risotto with young leeks
and fennel oil



Grilled Paine Farm squab
with roasted figs and balsamic;
green beans and sautéed potatoes and porcini



Sierra Beauty apple and quince puff pastry tartlet
with crème fraîche ice cream

SATURDAY, NOVEMBER 10, 2007

DINNER: EIGHTY-FIVE DOLLARS
TAX: EIGHT AND THREE QUARTERS PERCENT
SERVICE: SEVENTEEN PERCENT
CORKAGE: TWENTY-FIVE DOLLARS PER BOTTLE