

## Prepared by Chef Scott Cooper, Le Papillon Accompanied by Wines of the Santa Cruz Mountains

1st

Mixed Baby Lettuce with Black Mission Figs, Goat Cheese, Hazelnut and Hazelnut Vinaigrette

Main

Braised Short Ribs with Cognac Jus, Sautéed Mushrooms and Soft Polenta

> Vegetables and Crisp Shallots ACME Bread and Artisan Butter

> > dessert

Peach Clafoutis with Creme Anglaise