

# **BIN 8945**

Week of October 9, 2007

## **FIRST COURSES**

Oysters On The Half Shell ~ Yuzu Mignonette ~ Achiote Cocktail Sauce

3...\$9.00

6...\$17.00

Seared Scallops ~ Soft Poached Egg

Crispy Potato ~ American Caviar

\$19.00

Poppy Seed Crusted Sweet And Sour Hamachi

\$14.00

New Zealand Red Snapper Tacos ~ Avocado

\$11.00

Rougie Foie Gras ~ Crispy Polenta ~ Sherry Caramel

House Cured Duck Prosciutto

\$19.00

F.M. Pizza

White with Summer Truffles *or* Meat Lovers

\$14.00

Bin 8945 Salad ~ Cured Mango ~ Lomo

Heirloom Tomatoes

\$12.00

Tasting Menus

5 course \$78.00

7 course \$88.00

Bin Tasting \$105.00

Wine Pairings Available

Executive Chef: Michael Bryant

Parties of 7 or more are required to enjoy our tastings

## **MAIN PLATES**

Green Lip Mussels ~ Chorizo Curry Broth  
\$24.00

North Sea Cod ~ Creamed Corn ~ Gnocchi  
\$26.00

Alligator Pad Thai  
\$28.00

Filet Mignon ~ Garbonzo Beans ~ Onion Rings ~ Bacon  
\$29.00

Scallop Stuffed Pork Tenderloin ~ Herbed Spaetzle ~ Black Mission Figs  
\$28.00

Grilled Hanger Steak ~ Duck Fat Fries  
\$25.00

## **CHEESE**

Gruyere ~ Cow's Milk ~ Switzerland  
Sao Jorge ~ Cow's Milk ~ Portugal  
Queso Clara ~ Goat's Milk ~ Spain  
Azeitao ~ Sheep's Milk ~ Portugal  
Pont L'Eveque Coupe ~ Cow's Milk ~ France  
Torta La Serena ~ Sheep's Milk ~ Spain  
La Leyenda ~ Sheep's Milk ~ Spain  
Taleggio ~ Cow's Milk ~ Italy  
Epoisses ~ Cow's Milk ~ France  
Cabrales ~ Cow/ Goat/ Sheep's Milk ~ Spain

Selection of 3  
\$12.00

Selection of 5  
\$18.00

## **SWEETS**

Crème Fraiche Panna Cotta ~ Market Berries  
\$9.00

Lavender Crème Brulee  
\$9.00

Bin Birthday Cake ~ Fig Caramel  
\$9.00

Churros ~ Chipotle Chocolate Sauce  
\$9.00

A 20 % Gratuity Will Be Added For Parties Of 6 Or More