



Celebrate the start of the holidays with Roy Yamaguchi at Pebble Beach.  
"Bubbles from Around the World"  
Thursday, December 10, 2009

Call 831-647-7500 to secure your reservation

Cooking Demonstration & Lunch: 11:00 am – 2:00pm, \$95 per person

Join us at The Inn at Spanish Bay for a lively "ohana-style" cooking demonstration with celebrity chef Roy Yamaguchi, followed by a private luncheon in Roy's Restaurant. Your "Bento Box" lunch will be accompanied with sparkling bubbles from Roederer Estate.

Or, you may want to choose dinner with Roy instead...

A four-course prix-fixe meal paired with champagnes and sparkling wines collected from the four corners of the globe will be enjoyed along with the jazz melodies of the Dottie Dodgion trio.

Four-course Prix-fixe Dinner Paired with Wines: 6:00 pm – 10:00pm, \$98 per person

**FIRST COURSE**

Japanese Tempura Kumomoto Oyster, Hawaiian Carrot Ponzu  
*J Vineyards, NV Brut Rosé, Russian River Valley, California*

Or

Kona Kampachi Poke – Ogo Vinaigrette  
*Hou Hou Shu Sparkling Sake, Japan*

**SECOND COURSE**

Seared Five Spice Muscovy Duck Breast, Okinawa Potato, Foie Gras Emulsion  
*Domaine Chandon, NV Brut Rosé, Napa Valley, California*

Or

Shiro Goma Crusted Shutome, Crispy Avocado, Pink Guava Rouge  
*Soter Vineyards, 2005 Brut Rosé, Willamette Valley, Oregon*

**ENTREE**

Lobster & Scallop Medallion, Tarragon Butter, Caramelized Fuji Apple, Celery Root Purée, White Balsamic Reduction  
*Montenisa, NV Brut, Franciacorta, Italy*

Or

Misoyaki Style Veal Loin, Braised Leeks, Shimiji Mushroom DemiVin Blanc  
*Jean-Marc Brocard, 2007 Cremant de Bourgogne, Chablis, France*

**DESSERT**

Pineapple Panna Cotta  
*Michele Chiarlo, Nivole, 2008 Moscato d'Asti, Piedmonte, Italy*

Or

Raspberry Ganache, Hawaiian Sea Salt & Pomegranate Glaze  
*Wyndham Estate, BIN 555, NV Sparkling Shiraz, Hunter Valley, Australia*