

CHEF'S TASTINGS

FOUR COURSE

\$55 per person

\$85 per person *with chef's wine pairing per course*

Butter Poached Lobster, Avellinesi Pasta , Basil, Roasted Garlic, Lobster Reduction
Vermentino, Ann Pichar, "Sauvage", 2015

Pan Roasted Sea Scallops, Parsnip Puree, Pork Belly-
Autumn Succotash, Spiced Granola, Brown Butter
Pinot Blanc/Riesling/Muscat/Pinot Gris, Alsace, France, Domaine
Mittnacht Freres "Gyotaku" 2014

Honey Marinated Alaskan Black Cod, Sesame
Roasted Carrots, Wilted Greens, Yuzu Glazed Ham
Chardonnay, Langvedoc-Raissillon, France, Vin de Pays d'Oc,
Mont St. Vincent, 2015

Dessert Selection



SIX COURSE

\$85 per person

\$135 per person *with chef's wine pairing per course*

Pan Seared Squid, Bok Choy, Shitaki, Red Curry, Lime
Yogurt, Thai Basil
Taburno, Campania, Italy, Cantina Del Taburno Falanghina 2015

Butter Poached Lobster, Gemelli Pasta, Basil, Roasted
Garlic, Lobster Reduction Vermentino, Ann Pichar, "Sauvage",
2015

Honey Marinated Alaskan Black Cod, Sesame Roasted
Carrots, Wilted Greens, Yuzu Glazed Ham
Chardonnay, Langvedoc-Raissillon, France, Vin de Pays d'Oc,
Mont St. Vincent, 2015

Sake and Soy Braised Pork Belly "Kung Bao" Style,
Peanuts, Butternut Squash, Honey
Pinot Noir, Maipo Valley, Chile, Tres Palacios, 2014

Filet Mignon, Caramelized Brussels Sprouts, Oyster
Mushrooms, Banyuls Sauce
Cabernet Sauvignon, Slingshot, Napa Valley, CA, 2014

Dessert Selection