

CHEF'S TASTINGS

FOUR COURSE

\$55 per person

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

Roasted Butternut Squash Risotto, Brussel Sprout Leaves,
Bay Scallops
Sauvignon Blanc, Loire Valley, France, Isabelle Garrault Sancerre Les
Grands Monts 2015

Grilled Line Caught Swordfish, Fava Beans, Kale, Rye
Berries, Beer-Grainy Mustard Broth
Chardonnay, Edna Valley, California, True Myth 2014

45-Day Dry Age Ribeye, Porcini Butter, Living Greens,
Heirloom Tomato Vinaigrette
Red Field Blend, California, Sidebar 'Russian River Valley' 2015

DESSERT SELECTION



Executive Chef: Christopher Siversen
Chef de Cuisine: Johnny Delgado

SIX COURSE

\$85 per person

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

Grilled Oysters, Leek-Bacon Cream
Pinot Blanc/Riesling/Muscat/Pinot Gris, Alsace, FR, Domaine Mittnacht
Freres 'Gyotaku' 2014

Roasted Butternut Squash Risotto, Brussel Sprout
Leaves, Bay Scallops
Sauvignon Blanc, Loire Valley, France, Isabelle Garrault Sancerre Les
Grands Monts 2015

Fresh Avellinesi Seafood Pasta, Scallops, Crab, Shrimp,
Lemon Thyme Reduction
Chardonnay, Edna Valley, California, True Myth 2014

Sake and Soy Braised Pork Belly "Kung Bao" Style,
Peanuts, Butternut Squash, Honey
Pinot Noir, California, Block Nine 'Caiden's Vineyard' 2016

Short Rib and Pan Roasted Sea Scallop, Pea Leaves,
Gribiche
Red Field Blend, California, Sidebar 'Russian River Valley' 2015

DESSERT SELECTION