

**Tasting Menu 79.00 per person**

**Wine Pairings 46.00 per person**

*Substitutions, Modifications, Splitting, or Sharing Cannot be Accommodated  
Participation of Entire Table is Required*

**SPICED ROASTED CHICKEN & GREEN CHILE SOUP**

Cotija Cheese, Hominy, Spiced Corn Chips, Lime Sour Cream, Cilantro  
*Ranchero Cellars, "Chrome" Grenache Blanc, Paso Robles, CA 2015*

**BURRATA CHEESE & PEA SALAD**

English & Snow Peas, Sweet Pea Tendrils, Toasted Walnut Vinaigrette, Paprika Croutons  
*Kato, Sauvignon Blanc, Marlborough, New Zealand 2017*

**SPICED ROASTED CABRILLA GROUPER & ARTICHOKE ROAST**

Braised Fennel, Herbed Potato Gnocchi, Roasted Baby Beets, Brussels Sprouts, Potato Leek Broth  
*Jacques Charlet, "La Crochette" Chardonnay, Mâcon-Villages AOC, France 2016*

**MISO GLAZED BLACK COD & SOBA NOODLES**

Hot & Sour Broth, Sesame Bok Choy, Snow Pea-Enoki Mushroom Salad, Shaved Scallions  
*Robert Weil, "Tradition" Riesling {Kabinett}, Rheingau, Germany 2016*

**\* Add Maine Lobster to Any Fish Course \$25.00 Supplemental \***

**CABERNET BRAISED PRIME BEEF SHORT RIBS**

Sweet Onion-Potato Purée, Braised Swiss Chard, Root Vegetable-Brussels Sprouts Roast  
*Yalumba, Shiraz, Barossa Valley, Australia 2014*

**SPICED SEARED RACK OF LAMB & QUINOA-COUSCOUS CAKE**

Harissa, Golden Raisin Chermoula, Roasted Turnips, Romanesco, Gai Lan, Tzatziki  
*Alain Voge, "Les Peyrouses" Syrah, Côtes du Rhône AOC, France 2014*

**\* 13.50 Supplemental Charge \***

**PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO**

Forest Mushroom Roast, Sweet Onion-Potato Purée, Braised Swiss Chard, Broccolini  
*Mauritson, Cabernet Sauvignon, Sonoma County, CA 2013*

**\* Add Maine Lobster to Any Entrée Course \$25.00 Supplemental \***

**MEYER LEMON TART**

Honey Mascarpone, Ginger Snap Cookie Crumb, Candied Kumquat, Honey-Ginger Anglaise  
*Paul Anheuser, "Kreuznacher Krötenpfuhl" Riesling {Auslese}, Nahe, Germany 2005*

**CHOCOLATE CARAMEL MOUSSE TORTE**

White Chocolate Crèmeux, Cocoa Nib Streusel, Salted Chocolate Toffee, Banana Ice Cream  
*Emilio Lustau, "East India" Solera Sherry, Jerez DO, Spain*