

**Tasting Menu 85.00 per person**

**Wine Pairings 50.00 per person**

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

**GOLDEN CAULIFLOWER SOUP & CHARDONNAY BRAISED ARTICHOKE**

Smoked Pork Sausage, Alaskan Potatoes, Caper-Lemon Butter, Tomatoes, Sourdough Crumbs  
*Ranchero Cellars, "Chrome" Grenache Blanc, Paso Robles, CA 2016*

◇

**BUFFALO MOZZARELLA & CHEROKEE PURPLE TOMATO SALAD**

Cucumbers, Taggiasca Olives, Cherry Tomatoes, Banyuls Vinaigrette, Parmesan Grissini *Greywacke, Sauvignon Blanc,  
Marlborough, New Zealand 2017*

**SPICE SEARED ORA KING SALMON & TAMALES**

Braised Tomatillo Sauce, Savoy Spinach Sauté, Avocado, Cherry Tomatoes, Mango  
*Frantz Chagnoleau, "Clos Saint-Pancras" Chardonnay, Maçon-Villages AOC, France 2017*

◇

**MISO MARINATED BLACK COD & RAMEN NOODLES**

Soy Braised Shiitake Mushrooms, Radish-Pea Shoot Salad, Bok Choy Sauté, Hot & Sour Broth *Robert Weil, "Tradition"  
Riesling {Kabinett}, Rheingau, Germany 2017*

**\* Add Maine Lobster to Any Fish Course \$28.00 Supplemental \***

**CABERNET BRAISED PRIME BEEF SHORT RIBS**

Spring Squash, Sweet Italian Peppers, Sweet Onion-Potato Purée, Cipollini Onions  
*Alain Voge, "Les Peyrouses" Syrah, Côtes du Rhône AOC, France 2016*

◇

**RACK OF LAMB & BACON WRAPPED LOIN**

White Cheddar Braised Potatoes, Broccolini, Fennel Purée, Peach Chutney, Lamb Jus  
*Rodica, Refošek {Refosko}, Slovenska Istra, Slovenia 2015*

◇◇◇

**\* 13.50 Supplemental Charge \***

**PRIME RIBEYE CAP & BRAISED BEEF SHORT RIB DUO**

Root Vegetable Roast, Mushroom Sauté, Sweet Onion Potato Purée, Red Wine Jus  
*Hunt & Harvest, Cabernet Sauvignon, Napa Valley, CA 2017*

**\* Add Maine Lobster to Any Entrée Course \$28.00 Supplemental \***

**CHOCOLATE-BOURBON CARAMEL CAKE**

Coffee Ice Cream, Raspberries, Cocoa Nib Brittle  
*Emilio Lustau, "East India Solera" Sherry, Jerez DO, Spain*

◇

**VANILLA BEAN CHEESECAKE**

Sour Cherry-Grand Marnier Sorbet, Coconut Granola, Orange-White Chocolate Crèmeux  
*Robert Sinskey, "Late" Pinot Gris, Los Carneros, Napa Valley, CA 2014*