

Tasting Menu 105.00 per person

Wine Pairings 60.00 per person

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

CAULIFLOWER SOUP & TOASTED MARCONA ALMONDS

Charred Florets, Chimichurri, Farmers' Market Raisins, Lemon-Olive Oil, Fines Herbes
Brooks, "Oak Ridge Vineyard" Gewürztraminer, Columbia Gorge, OR 2017

BLUE CHEESE SOUFFLE & RHUBARB ROAST

Strawberries, Fennel-Watercress Salad, Citrus-Ginger Reduction, Coriander Scented Almonds
Field Recordings, "Hock" White Blend, Central Coast, CA 2018

CAVATELLI & SWEET PEAS

Andouille Sausage, Petite Pea Greens, Aleppo, Spiced Breadcrumbs, Chardonnay Butter
Le Galantin, Rosé, Bandol AOP, France 2018

CRISPY SKIN STRIPED BASS & CHARDONNAY BRAISED ARTICHOKE

Alderwood Smoked Mashed Potatoes, Broccolini Roast, Winter Citrus, Lemon-Caper Butter
Frantz Chagnoleau, "Clos Saint-Pancras" Chardonnay, Mâcon-Villages AOC, France 2018

MISO ROASTED BLACK COD & SHRIMP WONTON

Sweet Peas, Bok Choy Sauté, Shiitake Mushrooms, Truffled Dashi, Sesame-Chili Oil
Pewsey Vale, Riesling {Dry}, Eden Valley, Australia 2017

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

CABERNET BRAISED PRIME BEEF SHORT RIBS

Roasted Root Vegetables, Swiss Chard, Sweet Onion-Potato Purée, English Peas
Yalumba, "Samuel's Collection" Shiraz, Barossa Valley, Australia 2017

ROASTED RACK OF LAMB & SPICE BRAISED SHANK

Green Garlic Purée, Sweet Peas, Swiss Chard, Citrus Poached Rhubarb, Caramelized Lamb Jus
Pilizota, Babic, North Dalmatia, Croatia 2015

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*** 13.50 Supplemental Charge ***

PRIME RIBEYE CAP STEAK & BRAISED SHORT RIB DUO

Broccolini, Mushroom Sauté, Sweet Onion Potato Purée, Red Wine Jus
Tenshen, Cabernet Sauvignon, Paso Robles, CA 2017

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

CARROT CAKE SUNDAE

Cheesecake Ice Cream, Spiced Rum Raisins, Graham Tuile, Pineapple
Château Piada, Semillon, Sauternes AOC, France 2011

DARK CHOCOLATE-HAZELNUT DACQUOISE

Butterscotch Crèmeux, Chocolate-Bailey's Sorbet
Rare Wine Co., "Baltimore Rainwater" Madeira {Medium Dry}, Madeira, Portugal