



Restaurant Week

FIRST

Celery Root & Leek Soup

Smoked Salmon & Dill | Lemon Preserves

2014 White Burgundy Comtesse de Lupe Bourgogne

Baby Arugula Salad

Applewood Smoked Bacon | Vermont Cheddar | Pickled Red Onion

2015 Rose of Grenache Chateau du Roet Provence

Sauteed Shrimp

Spanish Chorizo Ragout | Jalapeno-Cilantro Oil

2014 Pinot Noir Bench Sonoma County

SECOND

Scottish Salmon

Braised Garbanzo Beans | Wilted Spinach | Marsala Sauce

2013 Chardonnay Fallbrook Monterey

Mary's Chicken Breast

Creamy Mushroom Veloute | Baby Carrots | Puff Pastry

2015 Grenache- Syrah Domaine Soumade Cotes du Rhone

Braised King Beef Short Rib

Sweet Potato Mash | Broccoli Rabe | Burgundy Wine Reduction

2013 Cabernet Blend Chateau Moulin de Taffard Medoc

DESSERT

Caramel Milk Chocolate Bombe

Blood Orange Chip | Hazelnut Dacquoise

NV Ruby Port Taylor Fladgate Douro Valley

Golden Delicious Apple Tart

Vanilla Ice Cream

2001 Vin Santo Chianti

*\$50 per person ++ Wine Pairings \$20 per person++
Vegetarian options available | Menu subject to change*

