

THE PATIO ON LAMONT

DINNER \$30

with wine pairings \$46

first course

choice of:

CAESAR SALAD

romaine + crumbled crouton + crispy caper + parmesan

2015 PINOT GRIGIO, CASTELFELDER, "PERTICO", ALTO ADIGE, ITALY (half glass)

or

CRISPY ARTICHOKE

pancetta + san marzano tomato + castelventrano olive + garlic chip + goat cheese

2013 VINHO TINTO, FONTE DO NICO, PENÍNSULA DE SETÚBAL, PORTUGAL (half glass)

or

SOUP OF THE DAY

chef's whim

SERVER'S WHIM (half glass)

second course

choice of:

ROASTED JIDORI CHICKEN

pee wee potato + cauliflower + chicken jus + parmesan crema

2014 CHARDONNAY, FERRARI-CARANO, SONOMA COUNTY (full glass)

or

GRILLED BISTRO STEAK

creamed spinach + crispy potato + bordelaise

2014 CAB/SYRAH/MERLOT/PRIMITIVO, RYAN PATRICK, "ROCK ISLAND", WASHINGTON (full glass)

or

SHRIMP & GRITS

grilled shrimp + soyrizo smoked cheddar grits + ginger vinaigrette + micro cilantro + scallion

2014 PINOT NOIR, VOIX DE LA VIGNE, WILLAMETTE VALLEY, OREGON (full glass)

third course

choice of:

BLUEBERRY ALMOND TART

vanilla ice cream + orange zest

or

CHOCOLATE PISTACHIO CAKE

ganache + pistachio ice cream + honeycomb