

Tasting Menu

79 Per Person
With wine flight add 28

1st Course

Fennel Salad

*spinach, frisee lettuce, goat cheese, red wine vinaigrette
oranges, fennel, red beets and cherry tomatoes*

2015 Hexamer “Quarzit” Riesling
Nahe, Germany

2nd Course

Short Rib Ravioli

short rib jus reduction, shaved parmesan cheese

2010 Aratas Petite Sirah
Napa Valley, California

3rd Course

Eye of Ribeye

*balsamic & herb infused prime certified angus beef steak
garlic parmesan wedge potatoes*

2014 Castellare Chianti Classico
Tuscany, Italy

Dessert

Banana Bread Pudding

tahitian vanilla bean gelato, fresh whipped cream

2013 Château Laribotte Dessert Wine
Sauternes, France

Executive Chef J.B. Hernandez