

Tasting Menu

79 Per Person
With wine flight add 28

1st Course

Hama Hama River Oysters, Hood Canal, WA
*firm texture, lightly briny with hints of grassy notes
served with mignonette, cocktail sauce*

2016 Marc Brédif “Royal Oyster” Muscadet
Loire Valley, France

2nd Course

Lobster & Shrimp Dumpling
green curry coconut broth

2016 Babcock Family “Rita’s Earth” Pinot Noir
Santa Rita Hills, California

3rd Course

Beef Wellington
*6 oz. prime certified angus beef filet mignon, puff pastry
oyster mushroom marsala sauce*

2013 Beronia “Reserva” Tempranillo Blend
Rioja, Spain

Dessert

Tiramisu
lady finger cookies, mascarpone cheese, coffee & liqueur

10yr Taylor Fladgate Tawny Port Fortified Red Wine
Douro Valley, Portugal

Executive Chef J.B. Hernandez