

# *Tasting Menu*

79 Per Person  
With wine flight add 28

## 1<sup>st</sup> Course

### **Persimmon Salad**

*pickled persimmons, spinach, frisee lettuce, red wine vinaigrette  
candied pecans, almond crusted goat cheese*

**2015 Hexamer “Quarzit” Riesling**  
Nahe, Germany

## 2<sup>nd</sup> Course

### **Short Rib Ravioli**

*short rib jus reduction, shaved parmesan cheese*

**2010 Aratas Petite Sirah**  
Napa Valley, California

## 3<sup>rd</sup> 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*