

Tasting Menu

79 Per Person

With wine flight add 29

1st Course

Bacon Wrapped Scallop

*cherrywood smoked bacon, jumbo dayboat scallop
honey dijon mustard beurre blanc, crispy leeks*

2012 Rudi Pichler “Federspiel” Riesling

Wachau, Austria

2nd Course

Portabella Mushroom Ravioli

*shaved parmesan, pine nuts
madeira reduction sauce, swiss char*

2015 Love Block Pinot Noir

Central Otago, New Zealand

3rd Course

12 oz Bone In Filet Mignon

*sweet yam & chipotle au gratin
mushroom bordelaise sauce*

2016 Dancing Hares “Mad Hatter” Red Bordeaux Blend

Napa Valley

Dessert

Peach Cobbler

honey spiced oatmeal, tahitian vanilla gelato

2016 Coppo “Moncalvina” Mosato D’Asti

Piedmont, Italy

Executive Chef J.B. Hernandez