

Chefs Tasting Menu

79 Per Person
With wine flight add 25

1st Course

Caprese Salad

*fresh mozzarella cheese, heirloom tomato
basil, red onion, extra virgin olive oil, balsamic reduction*

NV Taittinger “Brut La Francaise” *Champagne*
Reims, France

2nd Course

Charcuterie Board

*la quercia prosciutto, finocchiona, & calabrese salami
manchego cheese, artichoke hearts, niçoise olives, tomatoes, cheese crisp*

2018 Babcock Family “Ritas Earth” *Pinot Noir*
Santa Rita Hills, CA

3rd Course

21-Day Dry Aged New York

*6oz certified angus prime
Oregon wild morel mushroom & wagyu reduction spread
mac & cheese with truffle oil*

2016 Tablas Creek “Patelin de Tablas” *Rhône Blend*
Paso Robles, CA

Dessert

Lemon Curd

*key lime sauce, whipped cream
graham cracker crunch, berries*

2012 Dolce *Late Harvest Wine*
Napa Valley

Executive Chef J.B. Hernandez