

Chef's Tasting Menu

68 Per Person
With wine flight add 30

1st Course

Seared Scallops

*u-10 fresh day boat scallops, citrus beurre blanc
mascarpone & meyer lemon risotto*

2017 Copain "Les Voisins" Chardonnay
Anderson Valley, CA

2nd Course

Portobello Mushroom Ravioli

marsala reduction, sautéed swiss chard, toasted pine nuts

2017 Walt "Blue Jay" Pinot Noir
Anderson Valley, CA

3rd Course

Steak & Crab

*espresso & lavender snake river farms wagyu bavette steak
king crab legs, garlic & chive mashed potatoes*

2014 La Gerla Brunello di Montalcino Sangiovese
Tuscany, Italy

Dessert

Classic Carrot Cake

*crown royal cream cheese frosting, crispy carrot strings,
caramel drizzle*

2016 Chateau Laribotte Late Harvest Wine
Sauternes, France

Executive Chef J.B. Hernandez