



THREE COURSE DINNER | 40
WINE PAIRINGS +20

FIRST COURSE

Soup of the Day

chef's choice

Sommelier's Selection

or

Jicama Salad

radish | arugula | tomato | bell pepper | mango lime vinaigrette

De Pra Prosecco, Glera, Treviso, Italy 2016

or

Citrus Salad

spring mix | orange | grapefruit | tomato | onion | pecan | goat cheese | honey mustard vinaigrette

Antonutti, Friulano, Friuli Grave, Italy 2016

SECOND COURSE

Tenderloin

6 ounce | potato-spinach gratin | broccolini | bourbon sauce

add tail of lobster +22

Allamand "Altamira," Malbec, Mendoza, Argentina 2013

or

BBQ Glazed Salmon

spaghetti squash | green onion | cherry tomato

Chateau de Malle, Sauvignon Blanc / Semillon, Sauternes, France 2011

or

Pan-Seared Scallops

risotto | corn leek ragu | oyster mushroom

Colterenzio Prail, Sauvignon Blanc, Alto Adige – Sudtirol, Italy

or

Angel Hair

cherry heirloom tomatoes / assorted italian olives / garlic / extra virgin olive oil

**add choice of chicken or shrimp \$10*

Brooks, Pinot Blanc, Willamette Valley, Oregon 2017

or

Chicken Fricasse

mushroom risotto | truffle oil | pan-seared

Castello Sonnino, Sangiovese / Cabernet Sauvignon / Canaiolo, Chianti Montespertoli, Italy 2011

or

44 Farms Ribeye +10

14 ounce | crushed fingerling potato | jumbo asparagus | chimichurri

Stefano Farina "Le Brume," Nebbiolo / Barbera, Langhe, Italy

DESSERT

Seasonal Bread Pudding

house-made ice cream

Alain Renardat-Fache, Gamay, Bugey Cerdon, France NV

or

Blueberry Cheesecake

graham cracker crust | fresh seasonal fruit

Quinta de la Rosa 10 Year Tawny, Touriga Nacional / Tinta Roriz / Touriga Franca, Douro, Portugal NV

Please note: This Menu is only offered Monday – Thursday

warning: consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness