



Dinner Menu

July 13th – July 26th

FIRST COURSE

A choice of

TOMATO SOUP Provolone, basil oil
St. Francis Vineyards Merlot, Sonoma Valley

BABY BEET SALAD Roasted red and yellow baby beets, frisee, radicchio, romaine lettuce, baby arugula, goat cheese, candied walnuts, orange segments, orange thyme vinaigrette
Sokol Blosser "Evolution" White Blend, Oregon

AHI TUNA POKE BOWL Ahi tuna poke, wakame seaweed salad, avocado, cucumber, shaved sweet onions, daikon sprouts, wasabi peas, crispy wontons, sriracha aioli
Ferrari Carano Fume Blanc, Sonoma County

SUPPLEMENTAL DISH

MANGO HABANERO SHRIMP Mango habanero sauce, bleu cheese dressing, celery sticks, cilantro +5
Coppola Diamond Collection Yellow Label Sauvignon Blanc, Sonoma

SECOND COURSE

A choice of

JIDORI CHICKEN BREAST Organic, free range, pan roasted, au gratin potatoes, chicken jus
Sonoma-Cutrer Chardonnay, Russian River

24 HOUR SHORT RIBS Red wine braised, horseradish mashed potatoes
Massimo Malbec Mendoza, Argentina

SPANISH STYLE SEA BASS Pan roasted Corvina filet, shallots, fingerling potatoes, Brussels sprouts, chorizo Bilbao, clams, oxtail broth
Carmel Road Pinot Noir, Monterey County

SUPPLEMENTAL DISH

LOBSTER FETTUCINE BOLOGNESE Lobster ragout, fettucine, half lobster tail, grilled baguette +5
MacMurray Ranch Pinot Noir, Russian River

NEW YORK BONE-IN Fingerling potatoes, seasonal vegetables +10
Sterling Vineyards, 'Vintner's Collection' Cabernet Sauvignon, Central Coast

THIRD COURSE

A choice of

LAVENDER AND VANILLA BEAN PANNA COTTA Strawberry soup, pistachio biscotti

LEMON BOMB AND RASPBERRY PUREE Lemon-glazed sponge cake, lemon custard, raspberry puree
Sparkling Champagne

\$40 per person
not including tax and gratuity
Wine Pairing | \$15 per person