



FIRST COURSE

Sirloin Carpaccio

*Marinated Shiitake, Shaved Grana Padano, Smoked Rosemary, Caper Aioli
2014 Terra D'Oro, Barbera, Amador County, CA*

Endive Salad

*Frisée, Tart Apple, Toasted Walnuts, Great Hill Blue, Fines Herbes
NV Sharpe Hill Vineyard, Ballet of Angels, Vidal Blanc/Chardonnay, CT*

MAIN COURSE

Duck Confit

*Wild Mushroom Risotto, Sage, Parmesan, Bordelaise
2015 B.R. Cohn, Cabernet Sauvignon, North Coast CA*

Pan-Seared Arctic Char

*Celeriac Purée, Wilted Spinach, Tiny Tomatoes, Capers, Gastrique
2014 Lafond, Chardonnay, Sta. Rita Hills, CA*

DESSERT

Butter Cake

*Brûléed Bananas, Salted Rum Caramel, Banana Ice Cream
2011 Schramsberg, Blanc de Noirs, North Coast, CA*

Brownie Sundae

*Fresh Berries, Vanilla Bean Ice Cream, Chocolate Sauce
Dow's Tawny Port, Portugal*



\$33 Per Person
Additional Wine Pairing \$30 Per Person