



**RUSSELL HOUSE**  
TAVERN

**FIRST COURSE**

**Summer Gazpacho**

*Cornbread Croutons, Pickled Fresnos, Cilantro  
2017 Edna Valley Sauvignon Blanc, Central Coast, CA*

**Composed Cape Cod Oysters**

*Summer Melon, Balsamic Glaze, Pistachios  
2015 Argule Brut, Willamette Valley, OR*

**MAIN COURSE**

**Crispy Porchetta**

*Roasted Potatoes, Corn, Madeira Jus  
2014 Joel Gott, Alakai, Syrah/Grenache, CA*

**Seared Striped Bass**

*Cucumbers, Tomatoes, Feta, Red Wine Vinaigrette  
2017 Hearst Ranch, Glacier Ridge, Chardonnay, Monterey County, CA*

**DESSERT**

**Pineapple Upside Down Cake**

*Diplomat Cream, Tart Cherry Preserve  
Merlet Chevessac Pineau Des Charentes Blanc*

**Chocolate "Pot De Creme"**

*Chocolate-Dipped Strawberry, Cinnamon Cookie  
Lustau San Emilo, Amontillado*



**\$33 Per Person**  
**Additional Wine Pairing \$24 Per Person**