



Tasting dinner prepared for the entire table

WINE OR WHISKEY DINNER PAIRING ... 165 WITHOUT ALCOHOL ... 110 *per person*
twenty percent gratuity applied to all tasting dinners | served from 5:00 until 7:00

PACIFIC RIM OYSTERS

on the half shell, fire roasted jalapeño & lime mignonette

MV Roederer Estate Brut, Anderson Valley OR *Lagavulin 16yr Islay Single Malt Scotch Whisky*

TEMPURA SHRIMP TOAST

shiitake mushrooms, kumquat ponzu, cashew wasabi sauce, Thai mango slaw

18 Handley Riesling, Anderson Valley OR *Buffalo Trace Kentucky Straight Bourbon Whiskey*

PAN SEARED DUCK BREAST

duck confit & fromage blanc bread pudding, tangerine gastrique, braised Belgian endive

18 Fathers & Daughters Pinot Noir; Ella's Reserve, Anderson Valley OR *Monkey Shoulder Scotch Whisky*

GRILLED PAINTED HILLS FILET MIGNON

porcini rub, grilled asparagus, crispy fingerling potatoes, sauce Foyot

20 Kokomo Zinfandel, Dry Creek Valley OR *Tullamore Dew Irish Whiskey*

DEVIL'S FOOD CAKE

chocolate ganache, hazelnut mousse, espresso crème anglaise

Meyer Family Port OR *Woodford Reserve Bourbon*

VEGETARIAN

WINE OR WHISKEY DINNER PAIRING ... 145 WITHOUT ALCOHOL ... 90 *per person*

TOMATO BISQUE

MV Roederer Estate Brut, Anderson Valley OR *Lagavulin 16yr Islay Single Malt Scotch Whisky*

GRILLED ARTICHOKE

bocconcini, roasted red pepper, roasted garlic aioli, balsamic reduction

22 Pleiades Rosé of Sangiovese, a Sean Thackrey Wine, Mendocino OR *Buffalo Trace Kentucky Straight Bourbon*

FIELD LETTUCES

kumquats, roasted beets, watermelon daikon, spiced hazelnuts, herbed red wine vinaigrette,
Cowgirl Creamery Red Hawk, sourdough toast

22 Long Meadow Ranch Sauvignon Blanc, Rutherford, Napa Valley OR *Monkey Shoulder Scotch Whisky*

SAFFRON RISOTTO

sugar snap peas, leeks, arugula, mozzarella, roasted pepper salad,
shaved Pennyroyal Farm Boont Corners cheese, chive oil

20 Bonny Doon 'Le Cigare Volant' Central Coast OR *Tullamore Dew Irish Whiskey*

CHIA COCONUT PUDDING NAPOLEON

puff pastry, grilled pineapple, salted caramel, Chantilly cream

Navarro Late Harvest Riesling OR *Woodford Reserve Bourbon*

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF AARON WELGE

IT IS OUR MISSION to serve you the highest quality regional food in season.
Our fruits, vegetables and grains are organic; the meats are sustainably raised.
In selecting ingredients for our menus, we look to partner with those
committed to environmental and social responsibility.