



DINNER \$35

WITH WINE PAIRINGS \$60
AUG 14TH - 20TH, 2017



AMUSE BOUCHE

STARTERS

PROSCIUTTO WRAPPED ASPARAGUS
herb roasted jumbo asparagus, hollandaise sauce
Paired with Anton Bauer, Grüner Veltliner, Wagram Austria

LOBSTER BISQUE
butter poached lobster, peewee potatoes, chive crème fraiche
Paired with Stags Leap, Chardonnay, Napa Valley CA

DUCK FILO SALAD
confit duck wrapped in filo pastry, watercress and arugula greens,
pomegranate beet puree, black pepper chèvre fromage, orange sherry vinaigrette
Paired with Etude Pinot Gris, Carneros, CA

ENTREES

MILK FED VEAL CHOP
herb crusted veal chop, pomme fondant, haricot vert, cabernet demi
Paired with Clarendelle by "Chateau Haut-Brion", Pessac-Leognan, FR

TROUT ALMONDINE
pan seared rainbow trout, toasted almonds,
baked parmesan and herb panko crusted plum tomatoes, haricot verts
Paired with Domaine Montirius "Vacqueyras le Clos", Rhône, FR

CHICKEN COQ AU VIN
tender slow cooked cornish game hen, trumpet mushrooms, charred pearl onions,
lardons, fresh herbs, Cotes Du Rhone, roasted Parisienne potatoes
Paired with Decoy "by Dcuckhorn Winery" Merlot, Napa Valley, CA

DESSERTS

**DARK CHOCOLATE PEANUT BUTTER BAR WITH VANILLA ICE CREAM,
CHOCOLATE SAUCE**
Paired with Robert Mondavi Moscato D'oro, Napa Valley, CA