

December Wine Dinner

MONDAY, DECEMBER 8TH @ 6:30 PM

To Start

Winter Harvest Salad

red apple, mixed greens, feta, candied pecans, bacon,
maple & cider dressing

Neyers 304 Chardonnay, Sonoma County, CA

Second

Beef Tartare

beef tenderloin, potato cake, micro greens,
pecorino romano, capers, cornichon, hackleback caviar

Ersol Pinot Noir, Sonoma Coast, CA

Main (choice of one)

Grilled Striped Bass

butter beans, sautéed baby spinach, garlic,
tarragon, beurre blanc

Vall Llach Porrera Blanc, Spain

Or

Seared NY Strip

grilled asparagus, crispy onions, chili butter,
roasted garlic & tomato hollandaise

Neyers Cabernet Sauvignon, Napa Valley, CA

To Finish

Sweet Potato Custard

sweet potato crisps, salted caramel, whipped cream

Schramsberg Blanc de Noir, North Coast, CA

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies and dietary restrictions very seriously, and we're proud of our extensive protocols. Ask us about them!
*This menu item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Please Drink Responsibly | 3814403

