



WINE PAIRING MENU—\$89

FROM 5PM TO 10 PM—SEPTEMBER 21ST TO NOVEMBER 20TH

French Onion Soup

or

Soup of the Day

Maison Louis Jadot Chardonnay Bourgogne, 2015

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Arugula salad with shaved fennel, watercress, heirloom tomatoes and pan seared goat cheese

or

Seared wild snapper garnished with buckwheat noodles tossed with jicama, celery root and miso vinaigrette

Charles & Charles Art den Hoed Riesling Washington state

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Chatham cod on a bed of whipped turnips, roasted butternut squash, herbed lemon “nage”

Charles & Charles Art den Hoed Riesling Washington state

or

Braised short ribs, roast fennel, caramelized cipolini onions, mashed potatoes and finished with a burgundy reduction

Villa Nozzole Chianti Classico DCG ,2014

or

Duck breast, red organic rice, baby spinach, baby carrots and sauce à l’orange

Joel Gott 815 Cabernet Sauvignon California, 2014

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New York cheese cake with raspberry coulis

or

Tahitian vanilla crème brûlée, fresh berries and mint

or

Molten lava cake with whipped cream

Dolce California, 2006



Notice: the consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Some foods may contain nuts, dairy, eggs, shellfish or other allergens. Please notify a member of our team of any allergy or restriction.. 20% gratuity will be added to your final bill.