

First Course

(CHOOSE ONE)

CAESAR SALAD

Meyer Lemon
White Anchovies
Reggiano
Hand-Torn Croutons

+ ALBARIÑO 2023
BRIJ CELLARS
SANTA BARBARA, CA
(4oz pour)

STONE FRUIT SALAD

Grilled Peaches
Fresh Nectarines
Pickled Plums
Hazelnuts
Roquefort

+ TORRONTES BLEND 2023
SUSANA BALBO SIGNATURE
UCO VALLEY, ARGENTINA
(4oz pour)

Second Course

(CHOOSE ONE)

RISOTTO (V)

Foraged Mushrooms
Parmesan

Add Shrimp \$12 | Scallops \$20 |
Chicken \$10 | Bavette \$15

+ NEBBIOLO 2022 AZELIA
LANGHE, ITALY (4oz pour)

SINGLE BONE PORK CHOP

Mexican Squash
Mayocoba Beans
Sweet Corn
Orange Zabaglione

+ MOURVEDRE 2022 LA VALENTÍA FIRE OAK
GOLDTHWAITE, TX (4oz pour)

STEAK & POTATOES

(Upgraded Selection \$25)

Allen Brothers Filet Mignon
Chimichurri
Signature Whipped Potatoes

+ CABERNET SAUVIGNON 2018 BURGESS
NAPA VALLEY, CA (4oz pour)

Third Course

(CHOOSE ONE)

LEMON & RASPBERRY MOUSSE CAKE

White Chocolate

Chiffon

Finger Lime

+ ROYAL TOKAJI 2018

LATE HARVEST

HUNGARY

(2oz pour)

CHOCOLATE PAVÉ

Maldon Salt

Caramelatte

Cocoa Crème Anglaise

+ QUINTA DO NOVAL

10 YEAR OLD TAWNY PORT

PORTUGAL

(2oz pour)