



Featuring  
**Justin Winery**

WEDNESDAY, MAY 10, 2017

**PEACH-POACHED BABY OCTOPUS**

dragon fruit mousse, green tomato gastrique  
*2016 Sauvignon Blanc, Central Coast*

**HERB-ROASTED PHEASANT**

honey goat cheese, floral salad, tangerine beurre blanc  
*2014 Chardonnay, Landmark Overlook, Sonoma County*

**PISTACHIO-SMOKED LAMB**

breaded wild mushrooms, cherry pork belly butter  
*2014 Pinot Noir, Landmark Overlook, Sonoma County*

**PRIME WAGYU FILET**

roasted sage potatoes, black garlic confit  
*2013 Isosceles Reserve, Paso Robles*

**\$75 per person**

(excluding tax and gratuity)

Menu created by Executive Chef Nick Andoe

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*