



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.