



Featuring
Stag's Leap Wine Cellars

WEDNESDAY, JUNE 14, 2017

CRISPY LOBSTER SALAD

green apples, smoked carrot velouté
2016 KARIA Chardonnay, Napa Valley

PORK BELLY CONFIT

mushroom polenta cakes, blackberry-thyme reduction
2014 ARTEMIS Cabernet Sauvignon, Napa Valley

COFFEE-CRUSTED WAGYU SKIRT STEAK

shaved Brussels sprouts, Cipollini onion jam, plum jus reduction
2014 FAY Cabernet Sauvignon, Napa Valley

PASSION FRUIT MERINGUE

lemon custard, floral smoke
2013 AVETA Sauvignon Blanc, Napa Valley

\$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.