



Featuring
Alfaro Family Vineyards & Winery

WEDNESDAY, JULY 12, 2017

SUMMER HARVEST SALAD

farmer's cheese, English cucumber, grilled asparagus, watermelon radish,
pepitas, plum vinaigrette dressing
2016 Rosé of Pinot Noir

ATLANTIC FISH CO. CLAM FLATBREAD

lavash, mascarpone, Sunol honeycomb, truffle oil
2015 Mary Katherine Vineyard Estate Chardonnay

BRAISED BEEF CHEEKS

smoked green onion polenta cakes, collard greens, heirloom tomato relish
2014 Alfaro Family Vineyard Estate Pinot Noir

PEANUT BUTTER SEMIFREDDO

banana bread, smoked dark chocolate, raspberry sugar
2014 Trout Gulch Vineyard Estate Pinot Noir

\$75 per person

(excluding tax and gratuity)

Menu created by Sous Chef Chris Lane

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.