



Featuring
Tavistock Reserve

WEDNESDAY, AUGUST 9, 2017

POTATO GNOCCHI

gorgonzola crumbles, toasted hazelnuts, roasted peach reduction
Chardonnay, Santa Barbara

POACHED PRAWNS & DUMPLINGS

chanterelle mushrooms, leek, black truffle vinaigrette
Pinot Noir, Santa Barbara

GRILLED COWBOY RIBEYE

green peppercorn sauce, horseradish potato puffs,
caramelized cipolini onions
Cabernet, Paso Robles

CHAMPAGNE-POACHED APPLE

vanilla-cinnamon mousse
Prosecco, Veneto, Italy

\$65 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.