



Featuring  
**The Prisoner Wine Company**

WEDNESDAY, SEPTEMBER 13, 2017

**SOUS VIDE OCTOPUS CARPACCIO**

late summer citrus, confit heirloom potato, padron peppers  
*2015 "Blindfold" White Wine Blend, California*

**LAMB TAGLIATELLE**

house ricotta, plum pomodoro, fennel  
*2014 "Thorn" Merlot, Napa Valley*

**OAK-GRILLED QUAIL**

Brioche, frisée, apricot mostarda, vanilla vinaigrette  
*2015 "The Prisoner" Red Blend, Napa Valley*

**DARK CHOCOLATE TORTE**

white chocolate espresso mousse, rhubarb reduction  
*2015 "Saldo" Zinfandel, Sonoma*

**\$75 per person**

(excluding tax and gratuity)

Menu created by Executive Chef Clinton Dunn & Sous Chef Chris Lane

Join us next month for another beer or wine-pairing dinner, featuring carefully crafted and quintessentially Californian dishes inspired by our brewmaster's and winemaker's seasonal selections. Ask your server for details.

*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.*