



Featuring
Outcast Wines

WEDNESDAY, OCTOBER 11, 2017

ASIAN PEAR SALAD

pomegranate caviar, persimmon compote, pumpkin oil, pine nut vinaigrette
2014 Chardonnay, Napa Valley

RABBIT DUO

rabbit confit, maitake emulsion rabbit ragout, garganelli, fennel pollen
2014 Pinot Noir, Russian River Valley

28-DAY AGED RIBEYE

smashed country potatoes, red vein sorrel, béarnaise
2012 Cabernet Sauvignon, Napa Valley

BROWN BUTTER GANACHE

frozen raspberries, brown butter cashew powder
2007 Petite Sirah, Napa Valley

\$75 per person

(excluding tax and gratuity)

Menu created by Executive Chef Clinton Dunn

PLEASE CALL (925) 736-4295 FOR RESERVATIONS.

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.