

SEARED SEA SCALLOP

Orange blossom Tea Crust, lemon beurre blanc
wine pairing: Chateau Trignon Côtes du Rhône Marsanne

WARM FETA SALAD

Warm spiced feta, spring greens, toasted pecans
wine pairing: Domaine Zinck Portrait Riesling

GRILLED BEEF TENDERLOIN

parsnip puree | spinach | charred red onions | pinot reduction
wine pairing: Maison Champy Bourgogne Pinot Noir Cuvee Edme

FLOURLESS CHOCOLATE COFFEE TORTE

strawberry compote
wine pairing: Ramos Pinot Late Bottle Vintage Port 2015

\$65 per person, \$25 wine pairing (\$90)

*Allergies & Dietary Restrictions accommodated,
please include a note on your reservation*

