



Slow Cooked Salmon

haricot vert, pickled red onion, yuzu aioli

*La Pépie, "Merci", Muscadet

Charred Broccolini

housemade ricotta, roasted garlic, cured egg yolk, bread crumbs

*Daou Vineyards, Grenache Blanc Rose

Roasted Cauliflower Salad

golden raisin, toasted almond, lemon, capers

*Font-Mars, Picpoul de Pinet

Housemade Cavatelli

venison & beet ragu, caraway, creme fraiche

*Château de Pizay, Gamay

Hydro Bibb Lettuce

Feta, raspberries, toasted walnuts, balsamic vinaigrette

*Colutta, Pinot Grigio

Roasted Tomato Soup

*K-Vintners, Viognier

Brioche Crusted Black Cod

oyster mushroom chowder, herb oil

*Mer Soleil, Chardonnay

Filet Mignon

smoked potatoes, creamed spinach, green peppercorn butter

Daou, Cabernet Sauvignon

Duck Agnolotti

star anise broth, caramelized salsify, rosemary oil

*Oregon Trails, Pinot Noir

Seared Jumbo Prawn

shrimp chorizo, piquillo pepper, sunchoke, fennel

*Caymus Vineyards, "Conundrum", White Blend

New Frontier Coffee Braised Bison

polenta, braised mushroom, cipollini

*"The Pessimist" Petite Sirah Blend

Artisan Cheese Slate

miticana de cabra, tartufo, cambozola

*Vina 98, Pedro Ximenez Sherry

Chocolate Cake

baileys crème anglaise, whipped cream

*Vina 98, Pedro Ximenez Sherry

Vanilla Panna Cotta

Caramel, spiced crumb, chantilly

*Emotions, Sauternes

Wine selections listed are for an optional 5-course wine pairing for \$69 per person.