

FIRST COURSE

Choice of:

FISH CROQUETTES

black cod, potato, shallot, chive, pepper, panko, remoulade

FRENCH ONION SOUP

caramelized onion, port wine, Gruyère cheese, baguette

CAESAR SALAD

romaine lettuce, parmesan, baguette crouton, house-made Caesar

FRIED GREEN TOMATOES

basil, burrata, buttermilk, cherry tomato, cilantro

Wine Pairing: Avissi Prosecco or Mason Sauvignon Blanc

SECOND COURSE

Choice of:

FETTUCCINE À LA CRÈME

ají amarillo, leek, broccoli, parmesan, with chicken or shrimp

STUFFED POBLANOS

red quinoa, charred corn, black bean, chipotle aioli, cilantro oil

PAN ROASTED SALMON

caramelized fennel emulsion, preserved lemon gremolata, charred carrot

SHORT RIB

slow braised, whipped potato, mushroom medley, red wine reduction

Wine Pairing: Château des Annibals Rosé or Benton Lane Pinot Noir

THIRD COURSE

Choice of:

CHOCOLATE DOME

dark chocolate mousse, hazelnut praline, chocolate feuilletine, pomegranate granita, gold leaf

ESPRESSO MARTINI CREAM PUFF

espresso creme, sweet cream ice cream, milk crumble, chocolate mocha espresso

Wine Pairing: Rare Wine Co. Historic Series Madeira, "Savannah Verdelho Special Reserve"

\$65 per person

Optional Wine Pairing

\$35 per person

First and second course wine pairings are 3 oz pours.

dessert wine pairing is 1.5 oz pour