



DINNER MENU

Available January 9th - February 6th, Sunday to Thursday

FIRST COURSE

A choice of one

Calamari parmesan crusted, chives, smoked tomato aioli, lemon
Benvolio, Prosecco, Friuli, Italy

Crispy Brussels Sprouts corned beef, whole grain beer mustard
Benvolio, Pinot Grigio, Friuli, Italy

Spinach Artichoke Dip warm sour dough bread
La Crema, Chardonnay, Sonoma, CA

Caesar Salad crisp romaine, creamy anchovy vinaigrette, garlic croutons
Kentia, Albarino, Rios Biaxs, Spain

SECOND COURSE

A choice of one

Roasted Jidori Chicken chimichurri couscous, sofrito
Kendall Jackson 'Vintner's Reserve', Chardonnay, California

Seared Skuna Bay Salmon Cioppino mussels, clams, calabrian chili broth
Copain, Pinot Noir, Sonoma, CA

USDA Prime Skirt Steak french onion jus, crisp fingerling potatoes, braised cipollini
Directors Cut, Zinfandel, Dry Creek, Sonoma, CA

Herb Roasted Prime Rib seasonal vegetables, baked potato, creamy horseradish, au jus
Siduri, Pinot Noir, Willamette Valley, Oregon

SUPPLEMENTAL ENTRÉE

Miso Marinated Chilean Sea Bass black thai rice, chinese broccoli, sweet chile sauce +10
La Crema, Chardonnay, Sonoma, CA

Cape Grim 10oz Flat Iron crushed red bliss potatoes, seasonal vegetables +10
Murphy Goode, Cabernet, California

THIRD COURSE

A choice of one

Chocolate Lava Cake toasted marshmallow, s'mores ice cream

Sticky Toffee Pudding date cake, toffee glazed dates and pecans, salted caramel ice cream

Butterscotch Pudding fiddle faddle, blackberries
Sofia, Blanc de Blanc, California

\$45 per person

not including tax and gratuity

Wine Pairing | \$22 per person