

Wine Dinner Menu

First Course

Wild Cobia Sashimi

Chilled Tomato Consommé | Fresh Italian Basil | Extra Virgin Olive Oil | Freshly Grated
Horseradish Root | Heirloom Cherry Tomatoes | Salted Popcorn | Chile De Arbol

Stag's Leap Karia Chardonnay, Napa Valley

Second Course

Pan Roasted Rabbit Filet

Saffron Mashed Potatoes | Romesco Sauce | Braised Brussel Sprouts | Crispy Prosciutto

Villa Maria Pinot Noir, Marlborough

Main Course

Manhattan Steak

10oz Bone-In Steak | Risotto Croquettes | Sautéed Wild Mushrooms | Bordelaise Sauce

Conn Creek Cabernet Sauvignon, Napa Valley

Dessert Course

Dulce De Leche Trifle

Crumbled Chocolate Cake | Banana Slices | Merengue Italiano

Nicolas Feuillatte Brut Champagne, France

Executive Chef Javier Viera