

# FIVE COURSE TASTING MENU

\$55 per person, \$80 with wine pairings

## APP

### green toast

grilled country bread, edamame hummus, marinated  
spring mushrooms, feta cheese, lemon salt

*Faire La Fête, Brut*  
*Limoux, France*

## SALAD

### beet & goat cheese

pea shoots, creamy orange vinaigrette, hazelnuts

*Berger, Gruner Veltliner*  
*Kremstal, Austria*

## FISH

### sea bass

mint rice, watermelon salsa, squash coins

*Cotiere, Rosé of Pinot Noir*  
*Santa Barbara, CA*

## PROTEIN

### seared duck breast

butternut squash purée, cherry port reduction,  
brussels sprouts salad

*Clos del Portal, 'Negre de Negres'*  
*Priorat, Spain*

## DESSERT

### justin's favorite chocolate pie

oreo crust, dark chocolate mousse, chocolate streusel,  
chocolate ganache, chocolate whipped cream

*Domaine La Tour Vielle*  
*Banyuls, France*