

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

Friend & Foe, Sparkling Wine
Sonoma County, CA

SALAD

watermelon & ricotta

chardonnay infused watermelon,
house-made ricotta, local cherry tomatoes,
basil coulis, balsamic foam, candied pecan soil

Berger, Gruner Veltliner
Kremstal, Austria

FISH

brown butter trout

french onion schmear, farro, grilled broccolini

Paul & Rémy, Le Rosé
Somantano, Spain

PROTEIN

seared duck breast

hickory cold smoke, blackberry red wine reduction,
couscous, broccolini, carrot goat cheese puree

Andis, Grenache
Amador County, CA

DESSERT

justin's favorite chocolate pie

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

Domaine La Tour Vielle
Banyuls, France