

# MORELS



• FRENCH STEAKHOUSE & BISTRO •



*Available Exclusively at*

## **MORELS BAR**

*Chef's Steak Selection Changes Every Monday*

*Unlimited Glasses of*

## **VANISHING POINT PINOT NOIR**



## **BOGGIATO FARMS BABY ICEBERG**

*House Dried Cherry Tomatoes, River Point Farms Red Onion,  
Applewood Smoked Bacon, Blue d'Auvergne Dressing*



## **NEW YORK SIRLOIN**

*Grass fed, Tall Grass Farms, Kansas, aged 28 days  
Whipped Potatoes, Morels Brussels Sprouts,*



## **MACARON ICE CREAM SANDWICHES**

*Vanilla Ice Cream Sandwiches*

**58**

*per guest, plus tax & gratuity*

PROPRIETORS & WINEMAKERS SAL CASOLA JR & CHIPPER PASTRON

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