



## **FEATURED WINES BY THE BOTTLE**

May 5<sup>th</sup> – September 14<sup>th</sup>

### **CHAMPAGNE & SPARKLING**

Brut, Gruet  
New Mexico NV  
42

Brut Rosé, Henriot  
France NV  
110

### **WHITE & ROSÉ**

Rosé, Château de Trinquedel  
Tavel, France 2014  
51

Chardonnay, Copain *Tous Ensemble*  
Anderson Valley, California 2014  
65

Sauvignon Blanc, *Illumination* by Quintessa  
Napa Valley, California 2013  
78

Bordeaux, Château Carbonnieux  
Pessac-Léognan, France 2013  
107

### **RED**

Zinfandel, League of Rogues *Rapscallion*  
Paso Robles, California 2013  
45

Pinot Noir, The Four Graces  
Willamette Valley, Oregon 2012  
64

Malbec, Luca  
Mendoza, Argentina 2013  
81

Cabernet Sauvignon, Frank Family  
Napa Valley, California 2013  
104

### **CULINARY COUNTDOWN**

40 per person

#### **APPETIZER**

**Asparagus and Avocado Salad**  
Chinese Mustard Dressing, Sesame Seeds  
or

**Raspberry Gazpacho**  
Fresh Goat Cheese, Micro Citrus Mix  
or

**Charred Corn Ravioli**  
Cherry Tomato, Basil Fondue

#### **ENTREE**

**Slowly Cooked Salmon \***  
Sweet & Sour Carrot Sauce, Basil  
or

**Roasted Parmesan Chicken \***  
Asparagus, Shiitakes, Parmesan Jus  
or

**Marinated Prime Flat Iron Steak \***  
Broccoli, Garlic and Chili

#### **DESSERT**

**Raspberry Almond Napoleon**  
or

**Warm Chocolate Cake**  
Caramel Ice Cream  
or

**Assortment of Sorbets and Ice Cream**

\*These items may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the chef, manager, or your server.