

Wine & Dine

May 23rd – June 5th

Three Course Prix Fixe Menu

(Italics denote suggested 3oz wine pairings)

FIRST

Salmon Crostini

house-cured alaskan gravlox, honey-salted mascarpone,
salsa parmigiano, rucola

Pascal Bellier Cheverny, Loire Valley, France 2009

Or

Saffron Nage Ramen

barbecued pork belly, soft-poached egg, sweet corn
Der Pollerhof Grüner Veltliner, Niederösterreich, Austria 2009

SECOND

Heirloom Tomatoes

fennel, farro, burrata ala panna, garlic oil,
fines herbs, balsamic

Mulderbosch Chenin Blanc, Stellenbosch, South Africa 2009

Or

Yellowtail Niçoise

haricot vert, jersey royal, fines herb custard,
tomato anchovy vinaigrette

Domaine de Fontainte "Gris de Gris" Rosé, Corbières, France 2010

THIRD

Tagliatelle

hand-cut pasta, english peas, delta asparagus,
lemon basil, buerre noir

Red Tail Ridge Chardonnay, Seneca Lake, New York 2009

Or

Colorado Lamb

grilled chop, tenderloin, true baby carrot,
bing cherry, celeriac, jus

Domaine André Aubert "La Serine"

Côtes-du-Rhône Rouge, Rhône Valley, France 2009

Chef F.J. Villalobos

\$35 per person (wine pairings additional \$12 per person)

Price includes all three courses. Beverages not included

Gratuity and sales tax not included

Available starting at 5:00pm