



\$120 PER PERSON

ADD WINE PAIRING \$65

FIRST COURSE

Choice of

TRUFFLE RISOTTO

Creamy Risotto, Wild Mushrooms, Shaved Truffle

CHARDONNAY, DUMOL "WESTER REACH"

Russian River Valley, Sonoma, California 2021

CAESAR SALAD

Baby Gem Lettuce, Shaved Parmesan, Garlic Crouton

BRUT, DELAMOTTE

Champagne, France NV

SECOND COURSE

Choice of

16 OZ NEW YORK STRIP STEAK

ADD MAINE LOBSTER \$20

CABERNET SAUVIGNON, CHAPPELLET "SIGNATURE"

Napa Valley, California 2020

PAN ROASTED HALIBUT

Olive Crust, Heirloom Tomato Broth, Zucchini, Toasted Farro

SAUVIGNON BLANC, JEAN MAX ROGER "LES CAILLOTES"

Sancerre, Loire Valley, France 2022



DESSERT

DOUBLE CHOCOLATE S'MORE

Fudge Brownie, Toasted Marshmallow Ice Cream, Caramelized Almonds, Hot Chocolate Sauce

RUBY PORT, WARRE'S "LATE BOTTLED VINTAGE"

Portugal 2009

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.