



FIRST COURSE

SPRING PEA SOUP

TORN CROUTONS, PARSNIP, MINT
2015 J VINEYARDS, VIN GRIS, RUSSIAN RIVER VALLEY, CA

APPLE "WALDORF" SALAD

CHEDDAR, CARAMELIZED WALNUTS, MUSTARD VINAIGRETTE
2014 FEL, PINOT GRIS, ANDERSON VALLEY, CA

CRISPY CAULIFLOWER

ROASTED GARLIC, PARMESAN CREAM, LOLLA ROSSA
2015 HALL, SAUVIGNON BLANC, NAPA VALLEY, CA

MAIN COURSE

TAMARIND-ROASTED LEG OF LAMB

CINNAMON-BRAISED KALE, PICKLED FENNEL, RAMP PESTO
2013 JACKSON FAMILY ESTATES, CABERNET SAUVIGNON, ALEXANDER VALLEY, CA

SEARED SALMON

BEET-WHIPPED POTATOES, ENDIVE, RICOTTA SALATA, PISTACHIO
2013 DEEP SEA, CHARDONNAY, SANTA BARBARA CTY., CA

GRILLED SIRLOIN

SMOKED POTATOES, MUSHROOM, ARUGULA, BALSAMIC FIG
2013 ROBERT MONDAVI WINERY, OAKVILLE, CABERNET SAUVIGNON, NAPA VALLEY, CA

\$28 PER PERSON

ADDITIONAL WINE PAIRING \$16 PER PERSON

EXECUTIVE CHEF GREG GUEVIN

