



Wine Cellar Chef's Table

April 2017

Executive Chef: Luis Mendez

Sommelier: Rob Christie

Kale & Quinoa

Wine pairing – 2014 J. Christopher Cuvee Lunatique Chardonnay

*Italian baby kale, quinoa, red onion, carrot,
golden raisins, feta, pumpkin seed, apple cider vinaigrette,
garnished with crushed walnuts*

Lobster Ravioli

Wine Pairing: 2014 Pierre Quenard Chablis

*Handmade ravioli tossed in a creamy red sauce
with peas and mushrooms*

Chefs Choice Fresh Catch

Wine pairing – 2015 Copain "Tous Ensemble" Pinot Noir

Day fresh catch, caramelized Brussel sprouts and carrots

Tiramisu

Wine pairing – 2001 La Fleur D'Or Sauternes