



## Wine Cellar Chef's Table

*April 2018*

*Executive Chef : Luis Mendez*

*Sommelier : Rob Christie*

### ***Exotic Salad***

*Wine Pairing -2014 Schloss Vollrads Estate Riesling, Germany  
Organic mixed greens, avocado, tomatoes,  
green onions, cucumbers, quinoa, dried cherries  
dressed in a mango lime vinaigrette*

### ***Salmon Rolls***

*Wine Pairing: - 2015 Copain "Tous Ensemble" Pinot Noir, Mendocino County  
Thai marinated salmon stuffed with sautéed carrots,  
bell peppers and zucchini.*

### ***Center Cut Beef Filet***

*Wine Pairing: 2015 Oberon Cabernet Sauvignon, Napa  
Filet of beef with mushroom gratin, topped with  
house made mushroom dill cream sauce*

### ***Balsamic Strawberries***

*Wine Pairing - 2014 Trinitas Old Vine Zinfandel, El Dorado  
Fresh strawberries marinated in aged balsamic vinaigrette*

***Fare \$60 per person | Wine Pairing \$40 per person Reservation only***

***Ask a staff member for more information***