



Wine Cellar Chef's Table

May 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