



Wine Cellar Chef's Table

May 2017

Executive Chef: Luis Mendez

Sommelier: Rob Christie

Exotic Salad

Wine Pairing – 2014 Don Olegario Albarino

*Organic mixed greens, avocado, jicama, tomatoes,
green onions, cucumbers, quinoa, pepitas, currants
dressed in a mango lime vinaigrette*

Lobster Ravioli

Wine Pairing – 2014 Priest Ranch Sauvignon Blanc

*Hand made lobster ravioli in a light tomato crème sauce,
fresh peas and mushrooms*

Pork Chop Marsala

Wine Pairing –2013 Chateau Puech – Haut Red Wine

*Grilled bone-in pork chop with crispy potatoes,
green beans, wild mushrooms and Marsala sauce*

Tiramisu Martini

Wine Pairing – 2005 Dashe Late Harvest Zinfandel

*Lady fingers, coffee Marscapone cream.
chocolate ganache*

Fare \$60 per person / Wine Pairing \$40 per person

Reservation only / Ask a staff member for more information