



## Wine Cellar Chef's Table

*February 2018*

*Executive Chef: Luis Mendez*

*Sommelier: Rob Christie*

### ***Shrimp Tempura***

*Wine pairing: 2016 Gundlach - Bundschu Gewurztraminer – Sonoma, California*

*Tempura baked shrimp, served with*

*bacon boom boom aoli*

### ***Lobster Ravioli***

*Wine pairing: 2015 Priest Ranch Sauvignon Blanc – Napa, California*

*Handmade lobster ravioli in a light tomato crème sauce,*

*fresh peas and mushrooms*

### ***Sirloin Gremolata***

*Wine pairing – 2014 Lange Pinot Noir - Willamette Valley, Oregon*

*Sirloin steak topped with an olive oil, lemon zest, parsley*

*and caper Gremolata*

### ***Balsamic Strawberries***

*Wine pairing – 2013 Lenotti Recioto Della Valpolicella Classico - Veneto, Italy*

*Organic strawberries, aged balsamic, mint*

***Fare \$60 per person | Wine Pairing \$40 per person  
Reservation only | Ask a staff member for more information***