



Wine Cellar Chef's Table

January 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

Chef's House Made Trio Chocolate Truffles

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

Sea salt butternut pecan, hazelnut crunch, pumpkin

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