



Wine Cellar Chef's Table

September 2018

Executive Chef: Luis Mendez

Sommelier: Rob Christie

Lobster Bisque

Wine pairing: 2014 Silkwood Chardonnay – Lodi, California

Rich creamy bisque with fresh lobster

Handmade Mushroom Ravioli

Wine pairing: Silkwood Red Duet – Lodi, California

*Handmade ravioli filled with ricotta cheese, mushroom,
parmigiano in a brown butter truffle sauce*

Tenderloin al Gratin

Wine pairing – Silkwood Petite Sryah – Lodi, California

*Petite tenderloin of beef topped with mushrooms, scallions and
a creamy white sauce*

Balsamic Strawberries

Wine pairing – Silkwood Alcante Bouschet - Lodi, California

Organic strawberries, aged balsamic, mint, vanilla ice cream

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