



Chef's Table in The Wine Cellar

January 2017

*Executive Chef: Luis Mendez
Sommelier: Rob Christie*

Caesar Salad

*Wine pairing: Guigal Tavel Rose
Romaine hearts tossed with our signature anchovy-romano
dressing, grana padano and toasted crouton*

Penne Pasta with Shrimp

*Wine Pairing: Four Graces Pinot Noir, Willamette Valley
Pasta quills sauteed with shrimp, asparagus,
Tomato and fresh basil*

Tuscan Steak

*Wine Pairing: Damilano Barolo
Seared steak with arugula, grana padano cheese
drizzled with lemon oil*

Macaroons

*Wine Pairing: Santa Alicia Late Harvest Muscatel
House made mascaponasa cream with
almond macaroons*

Fare: \$60 per person | Wine Pairing: \$40 per person
For up to 6 people
Available daily by reservation only
Please ask a staff member for more information