



## **Wine Cellar Chef's Table**

Chef Kelvin Walker  
Sommelier Rob Christie

### **FIRST COURSE**

*(Guest Choice of)*

#### **Caprino and Italian Sausage Flatbread**

Goat cheese, Italian sausage, caramelized onions, fig balsamic

#### **Baked Brie**

Brie cheese, herb crackers, apricot jam, mixed nuts

### **SECOND COURSE**

*(Guest Choice of)*

#### **Garden Salad**

Mesclun lettuce, carrots, tomatoes, house made balsamic vinaigrette

#### **Lobster Bisque**

Lobster, micro basil, toasted baguette

### **THIRD COURSE**

*(Guest Choice of)*

#### **Chicken Marsala**

Mushroom marsala sauce, eggplant caponata

#### **Petit Filet**

6 oz filet, parmesan herb potatoes, rosemary-scented demi glaze