



## Wine Cellar Chef's Table

June 2017

*Executive Chef: Luis Mendez*

*Sommelier: Rob Christie*

### ***Exotic Salad***

*Wine Pairing – 2014 Don Olegario Albarino*

*Organic mixed greens, avocado, jicama, tomatoes,  
green onions, cucumbers, quinoa, pepitas, currants  
dressed in a mango lime vinaigrette*

### ***Lobster Ravioli***

*Wine Pairing – 2014 Priest Ranch Sauvignon Blanc*

*Hand made lobster ravioli in a light tomato crème sauce,  
fresh peas and mushrooms*

### ***Pork Chop Marsala***

*Wine Pairing – 2013 Chateau Puech – Haut Red Wine*

*Grilled bone-in pork chop with crispy potatoes,  
green beans, wild mushrooms and Marsala sauce*

### ***Tiramisu Martini***

*Wine Pairing – 2005 Dashe Late Harvest Zinfandel*

*Lady fingers, coffee Marscapone cream.  
chocolate ganache*

***Fare \$60 per person | Wine Pairing \$40 per person***

***Reservation only | Ask a staff member for more information***