



Wine Cellar Chef's Table

November 2018

Executive Chef: Luis Mendez

Sommelier: Rob Christie

Seared Scallops

Wine Pairing: 2017 Copain "Tous Ensemble" Rose, Mendocino County

Scallops, langostino, cauliflower puree, butter anchovy sauce

Butternut Squash Pasta

Wine Pairing: 2016 Copain "Les Voisins" Chardonnay, Anderson Valley

*House made butter nut squash pasta, brown butter sage sauce,
topped with imported parmigiana Romano*

Ribeye Steak

Wine pairing – 2015 Copian "En Bas" Pinot Noir, Anderson Valley

8oz Ribeye, sautéed carrots & broccoli, beef reduction sauce, black truffles

Chef's Handmade Chocolates

Wine Pairing: 2015 Copain "En Haut" Pinot Noir, Anderson Valley

Habanero peanut butter, maya spice, dark chocolate cherry

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

Reservation only | Ask a staff member for more information