



Wine Cellar Chefs Table

Executive Chef : Luis Mendez

Sommelier : Rob Christie

Featured Wines: Halter Ranch

Exotic Salad

Wine Pairing - 2017 Halter Ranch Rose, Paso Robles
Organic mixed greens, avocado, tomatoes,
green onions, cucumbers, quinoa, dried cherries
dressed in a lemongrass vinaigrette

Seared Scallops

Wine Pairing - 2017 Halter Ranch Picpoul Blanc, Paso Robles
Fresh scallops, over arugula, red pepper cream sauce

Petite Filet

Wine Pairing - 2015 Halter Ranch Syrah, Paso Robles
6 oz petite filet of beef, roasted potatoes, green beans,
black truffle sauce

Sea Salt Caramel Brownie

Wine Pairing - Noval 10 Tawny Porto, Portugal
Dark chocolate brownie, vanilla ice cream,
sea salt caramel pearls, caramel drizzle

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