



COURSE OPTIONS

(choose one from each)

WINE PAIRING

*Saint Cosme "Little James"
Basket Press Blanc '18
(France)*

Spicy Gulf Tuna Tartare

Pickled Watermelon Rind ·
Local Radish · Crispy Wontons ·
Watermelon Vinaigrette

Duck Pastrami

Baby Spinach · Whipped Goat Cheese ·
Pistachio · Local Blueberry Vinaigrette

Braised Short Rib

Potato Purée · Local Mushrooms ·
Holy Trinity Salsa Verde

Linguine & Clams

Apple Smoked Bacon ·
Bordelaise Butter

*Delicioso La Mancha
Tempranillo '19 (Spain)*

Chocolate Doberge Cake

Macerated Cherries

Yuzu Crème Brûlée

Candied Ginger · Peaches

THREE COURSES: \$45 WINE PAIRING: +\$15

(not including tax or gratuity)

first course

second course

dessert