



### First Course

#### **Prosciutto Wrapped Melon**

*compressed port wine summer melon, goat cheese mousse, mint pesto, candied walnuts*

*Fantini Farnese Bianco Cuvee, Italy*

### Second Course

#### **Charred Octopus Salad**

*Shaved Fennel, Lemon Vinaigrette, feta cheese, pickled red onion*

*By. Ott Rose, Provence France*

### Entrée

#### **Pan Roasted Quail**

*duck fat potatoes, lemon-chive crème fraîche, paprika oil, sauce romesco*

*Curtis Roussane, Santa Inez*

*or*

#### **Braised Short Ribs**

*smoked cheddar polenta, micro greens, natural au jus*

*J.Lohr Vineyards Seven Oaks Cabernet Sauvignon, Paso Robles*

### Dessert

#### **Bergamot Orange Crème Brûlée**

*Carpano Antica Sweet Vermouth*

*Menu \$45*

*Optional Wine Pairing \$18*

*menu subject to availability and change*