



First Course

Summer Melon Gazpacho

Cantaloupe, Honeydew, Cucumber, Mint Oil, Peppercorn Craime Fraiche, Crispy Prosciutto

Dave Phinney Locations Rose, France

Second Course

Charred Ceviche

charred octopus, shrimp, tomato, lemon zest, avocado, pickled red onion

Tangent Albariño, Edna Valley 2015

Entrée

Duck Confit Risotto

smoked carrot puree, yellow squash, asiago cheese, arugula, aged balsamic

Domain du Crista Organic Cotes Du Rhone, France 2015

or

Marinated Bavette Steak

new potatoes, garlic cloves & fresh herbs, natural au jus

12 e Mezzo Primitivo Del Salento, Italy 2014

Dessert

Passion Fruit Crème Brûlée

Tasting Menu \$45

Optional Wine Pairing \$16

menu subject to availability and change

71SaintPeter.com • 71 N. San Pedro St • San Jose, CA • (408) 971-8523