

71 SAINT PETER

Modern European Kitchen

Summer Tasting Menu

First Course

Cucumber Sumac Salad

shaved radish, garden mint, arugula, rice wine vinaigrette
Cheateau Teulon Roussane, Nimes France 2017

Entrée

Coriander Seared Ahi Tuna

cilantro-mango relish, wasabi crème fraiche, parsnip purée
Roero Arneis Canale, D'alba Italy 2017

- or -

Rosemary Balsamic Tri-tip Steak

duck fat potatoes, gilled pasilla, meyer lemon chimi-churri
Domain Bousquet Gaia Organic Red Blend, Mendoza Arginina 2015

Dessert

Brioche Bread Pudding

bourbon cranberries, orange zest, cinnamon, heavy cream
Graham's 10Yr Tawny Port

Tasting Menu \$42 Optional Wine Pairing \$20
Subject to change and availability