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