

71 SAINT PETER

Modern European Kitchen



First Course

Seasoned Crispy Kale Chips

lightly roasted & tossed citrus & brewers yeast for an intriguing cheesy flavor

Grüner Veltlinger, Edna Valley California

Second Course

Grilled Prawn and Lentil Salad*

red lentils, feta cheese, lemon pepper vinaigrette, mixed greens, honey rosemary dressing, smoked carrot puree

Wither Hills Sauvignon Blanc, Marlborough, New Zealand

Entrée

Roasted Lamb Risotto*

asaigo cheese, caramelized onion, fried leeks, natural au jus

12 E Mezzo Primitivo del Salento, Italy

Small Plate Tasting Trio \$26, Wine Pairing \$14

**Vegetarian Option Available: Lentil and Beet Salad, Shitake Mushroom Risotto*