

Chef's Table

Confit of Atlantic Salmon & Poached Lobster Tail

Fresh fennel, baby lettuces, snow peas pods, pea puree & shellfish oil

Clos Du Bois, Sauvignon Blanc, California

Celeriac Cream & Double Duck Consommé

Toasted Duck Confit Brioche Sandwich

Castle Rock, Pinot Noir, California

Seared Diver Scallops

On a brown butter hollandaise fried capers and parsley puree

Organic Bonterra, Chardonnay, California

Slow Roasted Veal Tenderloin*

Artichoke puree, miniature fondant potatoes, baby vegetables, shiraz and shallot reduction

Barons de Rothschild-Lafite, Medoc, France

Caramelized Pear Over Nougat Montelimar Parfait

with Biscotti Syrup and Forest Berries

Moscato d'Asti, Massolino, Italy

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions