

grill

One Year Anniversary Tasting Menu

Amuse-Bouche

Cauliflower Soup

Smoked Bacon Foam, Curry Oil
Puff Pastry

*Chardonnay, Les Tourelles De La Cree
Montagny 1^{er} Cru Burgundy, France*

Little Gem

Avocado, Pineapple
Spicy Citrus Aioli, Red Endive
*Sauvignon Blanc, Smith Story
Sonoma, California*

Potato Crusted Sea Scallops

Heirloom Tomatoes, Corn
Capicola, Barbecue Aioli
*Pinot Noir Fort Ross, Sea Slopes
Sonoma Coast, California*

Roasted Kobe Style Ribeye

Lobster Pomme Dauphine
Ramp Crust, Veal Jus
*Cabernet Sauvignon Michael Keenan, Spring Mountain
Napa Valley, California*

Strawberry Baked Alaska

Sable Cookie, Pistachio Ice Cream
Saracco Moscato D'asti

Mignardises

Menu \$95 per person

Wine Pairing Additional \$50 per person

Tasting menus are prepared for the entire table