

# grill

*executive chef franck desplechin and  
the grill team designed a special  
three-course menu, inspired by the season and freshest market  
ingredients*

## **amuse bouche**

### **APPETIZER**

#### **potato crusted sea scallops**

heirloom tomatoes, corn, capicola,  
barbecue aioli

or

#### **frisee salad**

black mission figs, balsamic jelly,  
mascarpone, hazelnuts

### **ENTREE**

#### **pan roasted salmon**

rainbow chard, chorizo,  
summer squash

or

#### **kobe ribeye**

sundried tomato polenta, shallots,  
caraway butter, watercress

### **DESSERT**

#### **lychee panacotta**

strawberry consomme, basil olive oil

or

#### **mango baked alaska**

sable biscuit, hazelnut ice cream, mango sorbet

**\$65.00 per person**

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## WINE PAIRING

savagnin, stèphane tissot “traminer”  
arbois, jura, france

or

sauvignon blanc, patient cottat "anciennes vignes" sancerre, france

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pinot noir fort ross, sea slopes  
sonoma coast 2013

or

merlot, newton, claret napa valley  
california

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vi di visciola, vignamato, marche italy

or

moscato d’asti, saracco, piemonte, italy

**\$25.00 per persone**