

CALIFORNIA TASTING EXPERIENCE

*For parties of 2 or at least 24 hour notice in advance

\$135 per person

Substitutions, modification, splitting, or sharing cannot be accommodated
Participation of entire table is required

-F I R S T -

Artichoke Salad

*sugar snap peas, carrots, fava bean, pickled strawberry
meyer lemon-feta vinaigrette, radish*

Domaine Carneros Brut

-S E C O N D -

Scallops

spring onion uni crème, Brandt beef bacon, meyer lemon relish

Matanzas Creek Chardonnay 2013

-M A I N- C H O I C E O F:

Chateaubriand of Beef for Two

Natural California Lamb Rack for Two

all entrees served with
argyle tots & local peas

Frank Family Cabernet Sauvignon 2015

-D E S S E R T-

My Favorite Chocolate Cake (to share)

Taylor Fladgate 10 year Tawny Port

**Chef de Cuisine
William Griggs**

*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. *Proudly serving only antibiotic and hormone free meats.

*Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to: www.P65Warnings.ca.gov/restaurant