

CALIFORNIA TASTING EXPERIENCE

For parties of 2

\$135 per person

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

-F I R S T -

Heirloom Tomato Salad

*burrata, plum, balsamic, pickled watermelon
cucumber, charred red onion*

Domaine Carneros Brut

-S E C O N D -

Scallops

corn uni crème, Brandt beef bacon, pickled peach

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 & asparagus

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