



FOOD & WINE WEEKENDS

Amuse

Wagyu Carpaccio

Black Garlic Aioli, Parmesan, Pine Cone Bud Syrup

First Course

Florida Farms Corn Soup

Truffle and Robiola Cheese Sandwich

 *Schloss Vollrads, "Kabinett" Riesling*

Second Course

Bull & Bear Wedge Salad

House Made Barrel Aged Balsamic Vinaigrette

 *Bayten, Sauvignon Blanc*

Third Course

Pasta Explosion

 *Fort Ross Sea Slopes, Chardonnay*

Fourth Course

Oyster Rockefeller

Peak Season Boutique Oyster, Pernod, Fresh Spinach, Cheesecrumb

 *King Estate "Inscription", Pinot Noir*

Entrée

Petite Fillet

Potato Pave, Asparagus, Foyot Sauce

 *Foley Johnson, Cabernet Sauvignon*

Dessert

Apple and Dulche de Leche Cheesecake

Dulce de Leche Cheesecake, Caramelized Apple, Salted Caramel Gelato

 *Jorge Ordonez & Co. No 2 Victoria Moscatel, Malaga, Spain*

Dinner \$145 per person

 Wine Pairing \$45

Pricing does not include tax and gratuity.

18% Gratuity added to parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

