

CHEF'S FIVE-PLATE TASTING MENU

\$40 per person

Cucumber Salad (GF,V,D)

*cucumber dice, light house-made lemon mayonnaise, dill & shallot with lemon foam
+ recommended pairing hendrick's (cucumber & rose petal scented gin) mini-martini +*

Asparagus Soup (S,D)

*chicken stock, cream, asparagus & thyme
+ recommended pairing la crema chardonnay, California +*

Seafood Trio (S, D)

*seared scallop on parmesan risotto with creamy garlic mousse & asparagus puree,
flash-fried cod with red wine butter sauce & fries, warm smoked salmon with lemon
butter caper sauce & roasted walnut wilted greens.
+ recommended wine Ranga Ranga sauvignon blanc from New Zealand +*

Smoked Duck Carbonara Twirl (D, E)

*house smoked duck breast, hand made pasta
+ recommended wine Duckhorn Decoy Pinot Noir, Napa, California +*

Chocolate Soufflé (V,D,E)

*dark chocolate soufflé served with berries & vanilla ice cream.
+ recommended pairing Grand Marnier, served at room temperature or on ice +*

all recommended pairings (mini-martini, 4 Oz wine, 2 Oz liqueur)

\$25

+ also available by the glass, ask your server +