

Menu

MAGARET DUCK

Foie gras duck leg terrine, pickled beets, raisin puree, candied pecans, brioche

Wine Pairing: Gray Monk Gewurztraminer (2oz)

SABLE FISH

Celeriac, king oyster mushroom, pearl onions, onion dashi broth

Wine Pairing: Ceda Creek Sauvignon Blanc (2oz)

LOBSTER

Sunchokes, sunflower, lobster foam

Wine Pairing: Gray Monk Pinot Noir (2oz)

LAMB

Saddle of lamb, lamb shank

Additional wine by the glass is \$9.00 for a 6oz serving from the selections