

FEBRUARY WINE DINNER | \$110

(INCLUDES GRATUITY)

FIRST COURSE

Dungeness Crab
Citrus, Fennel, Coriander, Coral Tuille
Wine: J. Bouchon, Pais Salvajee

SECOND COURSE

Garganelle
Wild Boar Ragu, Tomato Confit, Pecorino
Wine: Planet Oregon, Pinot Noir

THIRD COURSE

Elk Loin
Coffee-Cardamon Dusted, Crispy Farro, Kale
Wine: Turnbull, Cabernet Sauvignon

DESSERT

Orange Crème Brulée
Wine: Alvear, Pedro Ximenez Solera, Sherry