



DINE AROUND AT LUNCH

January 14 to February 4, 2019

3 COURSE LUNCH | 25

Taxes, Wine and gratuities not included

DAILY SOUP

seasonally inspired

OR

PATÉ EN CROUTE

pork terrine in pastry, house pickles, mustard

suggested pairing: 2018 Cailleteau Gamay Nouveau

CACHE CREEK BEEF BRISKET

red wine braise, gnocchi, winter vegetables

suggested pairing: 2016 Cabernet Sauvignon

OR

FARRO RISOTTO

mushroom and kale, onion, parmesan

suggested pairing: 2017 Pinot Noir

OR

BOUILLABAISSE STYLE FISH SOUP

a selection of seafood, Espelette pepper rouille

suggested pairing: 2017 Shannon Pacific Viognier

LEMON POSSET

preserved apricot compote, toasted almonds

suggested pairing: 2017 Totally Botrytis Affected Optima



OCEAN WISE. A SUSTAINABLE CHOICE

WINERY CHEF | ROGER SLEIMAN

EXECUTIVE SOUS CHEF | ADAM MUKASA

An 18% gratuity will be added to parties of 8 or more