

course one

TOMATO BISQUE

our signature tomato bisque served with parmesan tulle, crème fraîche and chives.

WEDGE SALAD

buttermilk blue cheese dressing, smoked grape tomatoes, pancetta crisp, crumbled blue cheese, and a rosemary spear.

recommended pairing: sandhill viognier 2017
6oz - 17 | 9oz - 24

course two

6oz JOSPER GRILLED BEEF TENDERLOIN

warm potato salad and chimichurri.

recommended pairing: black sage vineyard cabernet franc 2016
6oz - 16 | 9oz - 22

JOSPER GRILLED SALMON STEAK

warm potato salad and chimichurri.

recommended pairing: sandhill chardonnay 2017
6oz - 14 | 9oz - 21

BUTTERNUT SQUASH RISOTTO

roasted squash, pine nuts, sultanas, parmesan petals, caper brown butter.

recommended pairing: sandhill chardonnay 2017
6oz - 14 | 9oz - 21

course three

CHOCOLATE TORTE

flourless chocolate torte served with a smoked orange wheel and fresh berries.

SALTED CARAMEL BRÛLÉE

sous vide salted caramel crème brûlée served with a chocolate dipped almond biscotti.

recommended pairing: steller's jay brut
5oz - 11



Dine Around