



Eat your heart out!

HALF DOZEN OYSTERS

finger lime & champagne mignonette

'13 ALBERT BOXLER *Brut*

ROASTED BABY BEETS

smoked goat yogurt, treviso & hazelnuts

'15 CLOS CIBONNE *Provence Rosé*

choice of:

RIBEYE FOR 2

king trumpets, fingerling potatoes & porcini bearnaise

'13 SAVIAH CELLARS *Walla Walla Valley Bordeaux Style Red*

WHOLE ROASTED FENNEL POLLEN BRANZINO FOR 2

pernod, clams, blood orange & fennel

'13 TENDRIL WINE CELLARS *Willamette Valley Chardonnay*

choice of:

DARK CHOCOLATE

warm chocolate beet cake, beet ganache & milk chocolate frozen yogurt

'14 ABACELA *Umpqua Valley Malbec*

CHAMPAGNE CREAMSICLE

white chocolate semifredo, champagne custard, soda cream & mimosa sorbet

'14 BROOKS *"Tethys Late Harvest" Riesling*

\$79 PER PERSON

WINE PAIRING ADDITIONAL \$50 PER PERSON

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness for your convenience an 18% Automatic Gratuity will be added to parties of 6 or more*