



– FIRST COURSE –

Honey-Garlic Glazed Shrimp

“a la plancha”, shaved summer vegetables

2018 Momo, Sauvignon Blanc, Marlborough, New Zealand \$11

Chilled Corn soup

jonah crab, cilantro oil

2017 Bassermann-Jordan, Riesling, Pfalz, Germany \$13

– SECOND COURSE –

Spaghetti Alle Vongole

littleneck clams, garlic, white wine

2016 Alois Lageder “Haberle”, Pinot Bianco, Alto Adige, Italy \$12

Stuffed Sole Florentine

shallot-brandy cream, summer vegetable couscous

2017 Truchard Vineyards, Roussanne, Carneros, Napa Valley, California \$13

– DESSERT –

Warm Pound Cake

grilled peaches, vanilla ice cream, raspberry sauce

NV Marquis de la Tour, Brut Rosé of Cabernet Franc+, Loire Valley, France \$9

Chocolate Cheesecake

toasted pistachio, salted caramel

NV Bodegas Dios Baco, Pedro Ximenez, Jerez-Xeres-Sherry, Spain \$9



\$38 PER PERSON

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your server of any allergies prior to ordering. *An 18% gratuity will be added to parties of 6 or more.