**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.***

**FIRST COURSE –**

**Grilled Meyer Lemon Shrimp**  
sliced watermelon radish, white soy  
2018 **Wither Hills, Rosé of Pinot Noir, Wairau Valley, New Zealand** $11

**Delicata Squash Soup**  
jonah crab, paprika, horseradish  
2017 **Bassermann-Jordan, Riesling, Pfalz, Germany** $13

**SECOND COURSE –**

**Chicken and Broccolini Sugo**  
rigatoni, parmesan, toasted seeds  
2017 **Famiglia Castellani, Vermentino, Toscana, Italy** $10

**Roasted Flounder**  
couscous, roasted tomato, parsley sauce  
2019 **Momo, Sauvignon Blanc, Marlborough, New Zealand** $11

**DESSERT –**

**Lemon Pound Cake**  
caramel, vanilla ice cream  
**NV Willm, Blanc de Noir Brut, Cremant d’Alsace, France** $11

**Warm Chocolate Cookies**  
powdered sugar, vanilla creme  
**NV Bodegas Dios Baco, Pedro Ximenez, Jerez-Xeres-Sherry, Spain** $9

**$38 PER PERSON**

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