



-APPETIZER-

CITRUS CURED ORA SALMON*

Avocado Puree, Persimmon Coulis, Pickled Watermelon Radish, Fried Shallot
'21 Verdicchio dei Castelli di Jesi, Colleleva, Trebbiano di Soave, ITL
OR

HEIRLOOM BURRATA

Rosemary-Balsamic Reduction, Basil Pesto
'20 "Los Osos", Estate Merlot, J. Lohr, Paso Robles, USA

-ENTRÉE-

SEARED RED SNAPPER

White Bean Ragout, Salsa Verde
21 Chardonnay, Bernier, Vin de France, FRA

OR

PAN SEARED DUCK BREAST

Carrot Puree, Roasted Turnips and Leeks, Amarena Duck Jus
'20 Cuvée Romaine, Côtes du Rhône, Domaine La Garrigue, FRA

-DESSERT-

BANANA CREAM PIE

Salted Caramel, Butter Pecan Ice Cream
Broadbent Medium Dry Rainwater Maderia

\$46 PER PERSON



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
**Before placing your order, please inform your server if a person in your party has a food allergy.*