



– FIRST COURSE –

Grilled Meyer Lemon Shrimp
sliced watermelon radish

2018 Pratsch, Rosé of Zweigelt, Niederösterreich, Austria \$10

Butternut Squash Soup
jonah crab, paprika, horseradish

2018 Faustino Rivero Ulecia, Albariño, Rías Baixas, Spain \$11

– SECOND COURSE –

Chicken and Broccolini Sugo
rigatoni, parmesan

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, poppy seed

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

*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.