



Tasting dinner to be prepared for the entire table

WITH WINE OR WHISKEY PAIRING ... 165 WITHOUT ALCOHOL ... 110 *per person*
twenty percent gratuity applied to all tasting dinners | served from 5:00 until 7:00

PACIFIC RIM OYSTERS

on the half shell, fire roasted jalapeno & lime mignonette
MV Roederer Estate Brut, Anderson Valley OR Red Breast Irish Whiskey

GRILLED ASPARAGUS & PROSCIUTTO

jammy egg, shaved Pennyroyal Farm Boont Corners cheese, toasted pine nuts, balsamic reduction, chive oil
22 Long Meadow Ranch Sauvignon Blanc, Napa Valley OR Nikka Coffey Grain Japanese Whisky

PAN SEARED LIBERTY FARM DUCK BREAST

garlic fried Brussels sprouts, whole grain mustard sauce, Vella dry Jack fan
20 Fathers & Daughters Pinot Noir; Ella's Reserve, Anderson Valley OR Angels Envy Whiskey

GRILLED PAINTED HILLS FILET MIGNON

Low Gap bourbon spritz, crispy Yukon Gold potato, sautéed spinach, porcini butter sauce
22 Kokomo Zinfandel, Dry Creek Valley OR Woodford Reserve Bourbon

TCHO CHOCOLATE CRÈME BRULEE

Witchingstick Zinfandel Port OR Oban Single Malt Scotch

VEGETARIAN

WITH WINE OR WHISKEY PAIRING ... 145 WITHOUT ALCOHOL ... 90 *per person*

TRIO OF ARTISANAL CHEESES

spiced nuts, truffle honey, sourdough
MV Roederer Estate Brut, Anderson Valley OR Low Gap Bourbon

GRILLED ASPARAGUS

jammy egg, shaved Pennyroyal Farm Boont Corners cheese, toasted pine nuts, balsamic reduction, chive oil
22 Long Meadow Ranch Sauvignon Blanc, Napa Valley OR Red Breast Irish Whiskey

FIELD LETTUCE SALAD

roasted beets, kumquats, radish, spiced hazelnut, herbed red wine vinaigrette
15 Panthea Pinot Noir, Anderson Valley OR Basil Hayden Bourbon

OLIVE OIL ROASTED CAULIFLOWER

fried dino kale, quinoa, ginger snap pea jus
25 Father's and Daughters Gewürztraminer, Anderson Valley OR Nikka Coffey Grain Japanese Whisky

TCHO CHOCOLATE CRÈME BRULEE

Witchingstick Zinfandel Port OR Oban Single Malt Scotch

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF JORDAN ROSE

IT IS OUR MISSION to serve you the highest quality regional food in season. Our fruits, vegetables and grains are organic; the meats are sustainably raised. In selecting ingredients for our menus, we look to partner with those committed to environmental and social responsibility.

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have a certain medical conditions*