



DINNER

STARTER

choice of

ENDIVE SALAD

red endive, frisee, shaved manchego, asian pear, candied walnut, sherry manchego vinaigrette
WHISPERING ANGEL, ROSÉ, FRANCE | 15

PERUVIAN CAUSA OF TUNA

avocado, yukon gold potato, black olives, aji amarillo sauce
ANGELINE RESERVE, SAUVIGNON BLANC, SONOMA | 12

VEGETABLE MINESTRONE

zucchini, canelini beans, tomato, eggplant, carrots, onion
SANTA BARBARA WINERY, CHARDONNAY, SANTA BARBARA | 13

MAIN

choice of

PORK CHOP PAILLARD

buratta, cherry tomato, wild baby arugula, balsamic reduction
LANGE TWINS, ZINFANDEL, LODI | 13

SCOTTISH SALMON

skin-on, ratatouille vegetables, crispy garlic crème fraîche, chili oil
LA FIERA, PINOT GRIGIO, ITALY | 12

ROASTED LEMON HERB ROTISSERIE CHICKEN

parsnip puree, sugar snap peas, chicken jus
THOMAS & SCOTT, SKINNY PROSECCO | 9

INDULGE

choice of

WAFFLE & OREO PANNA COTTA SANDWICH

oreo panna cotta in waffle cookie, peanut butter
DOW'S 10yr TAWNY PORTO \$12

VANILLA CUSTARD & SORBET

vanilla cream custard, mixed berries, pistachio dust, strawberry sorbet
JCB N°69, ROSÉ CRÉMANT \$16

3 COURSES - \$29, NOT INCLUDING TAX AND GRATUITY

CHOICE OF THREE SUGGESTED PAIRINGS - \$30PP

gluten free 