



FIRST COURSE

MIMOLETTE SALAD

BOSTON LETTUCE, MIMOLETTE CHEESE, SHERRY VINAIGRETTE
2014 ELOUAN PINOT NOIR OR

CRISPY CALAMARI

CHERRY PEPPER, RED PEPPER JELLY, GARLIC AIOLI
2014 THE PRISONER WINE CO., BLINDFOLD, CHARDONNAY/VIOGNIER, NAPA, CA

MAIN COURSE

GRILLED PORK CHOP

SWEET AND SPICY PEPPERS, ROASTED FINGERLINGS, BACON JUS
NV HOPE FAMILY WINERY, TROUBLEMAKER, SYRAH/GRENACHE, PASO ROBLES, CA

PAN SEARED RAINBOW TROUT

RATATOUILLE, KALAMATA OLIVE TAPENADE, LEMON VINAIGRETTE
2014 ST. SUPERY, VIRTU, SEMILLON/SAUVIGNON BLANC, NAPA, CA

\$28 PER PERSON

ADDITIONAL WINE PAIRING \$16 PER PERSON

EXECUTIVE CHEF SEBASTIAN NAVARRETE

