

## Tasting Menu

79 Per Person

With wine flight add 29

### 1<sup>st</sup> Course

**Bacon Wrapped Scallop**

*cherrywood smoked bacon, jumbo dayboat scallop  
honey dijon mustard beurre blanc, crispy leeks*

**2012 Rudi Pichler “Federspiel” Riesling**

Wachau, Austria

### 2<sup>nd</sup> Course

**Portabella Mushroom Ravioli**

*shaved parmesan, pine nuts  
madeira reduction sauce, swiss char*

**2015 Love Block Pinot Noir**

Central Otago, New Zealand

### 3<sup>rd</sup> Course

**12 oz Bone In Filet Mignon**

*sweet yam & chipotle au gratin  
mushroom bordelaise sauce*

**2016 Dancing Hares “Mad Hatter” Red Bordeaux Blend**

Napa Valley

### Dessert

**Peach Cobbler**

*honey spiced oatmeal, tahitian vanilla gelato*

**2016 Coppo “Moncalvina” Mosato D’Asti**

Piedmont, Italy

*Executive Chef J.B. Hernandez*