

AR LO

Wine Dinner

\$120 per person, tax and gratuity not included

First Course

DIVER SCALLOP CRUDO

Compressed Melon, Persian Cucumber, Avocado Mousse, Thai Basil,
Fresno Chili, Yuzu Kosho

Paired with Shirttail Ranches Sauvignon Blanc, North Coast, CA

Second Course

BUTTER POACHED MAINE LOBSTER

Sweet Corn Agnolotti, Chanterelle Mushrooms, Petite Squash,
Lobster Nage, Chive Oil

Paired with Panthera Chardonnay, Russian River Valley, CA

Third Course

DUCK BREAST & CONFIT

Blackberry Mostarda, Celery Root Purée, Roasted Baby Carrots,
Crispy Forbidden Rice, Cabernet Duck Jus

Paired with Maverick Ranches Cabernet Sauvignon, Paso Robles, CA

Fourth Course

ROSEMARY & GARLIC ROASTED BEEF TENDERLOIN

Purple Potato Rosti Cake, Charred Broccolini, Lemon Scented Wild
Mushrooms, Caramelized Shallot, Red Wine Reduction

Paired with Lion Tamer Red Blend, Napa Valley, CA

Fifth Course

TOASTED MOCHA

Flourless Dark Chocolate Truffle Cake, Whipped Espresso Mascarpone,
Torched Meringue, Salted Honey Caramel, Vanilla Tuile