



EASTER BRUNCH

Bibb Lettuce with Dijon Vinaigrette and Shaved Spring Vegetables
2015 Vouvray, Domaine du Petit Trésor, Gilles Gaudron

Steamed Delta Asparagus with Kumquat Salsa Verde
2016 Gavi, Bianco Seco, La Scolca

Dungeness Crab Cake, Green Strawberry Gribiche
2017 Titus Vineyards, Sauvignon Blanc, Napa Valley

Beet Cured Salmon with Baby Beets and Horseradish
2016 Riesling Spätlese, Erben von Beulwitz, Kaseler Nies'chen, Mosel



Alaskan Halibut Rice Flour Tempura with Saffron and Soccorat Crisps
2015 Auxey-Duresses, Olivier Leflaive

Grilled Hanger Steak with Potato Tostones, Bone Marrow and Pickled Shallots
2009 Cabernet Sauvignon, William Cole, Cuvée Claire, Napa Valley

Tortellini Filled with Spring Peas, Ricotta and Mint
in a Roasted Onion Broth with Reggiano Parmesan
2015 Pinot Noir, La Cruz Vineyard, Keller Estate, Sonoma Coast

Lobster Omelet with Tender Leeks, Potato and Fontina Cheese, Lobster Hollandaise
2016 Chardonnay, Croix, Russian River Valley

Rancho Llano Seco Pork Cutlet Milanese with Capperi di Pantelleria
2009 Montecillo, Rioja Gran Reserva



Dark Chocolate, Toasted Almonds, Blood Orange and Caramelia in a Jar

Raspberry Coconut "Mille Feuille" with Toasted Almond Wafers

Blackberry Ricotta Crepe Cake with Maple Ice Cream

\$48 per person

Wine Pairing with two courses \$24