EASTER BRUNCH

Spring Garden Greens with Pea Tendrils and Shaved Radishes, Mandarin Oranges and Toasted Almond Vinaigrette
2018 Sauvignon Blanc, Blank Stare, Orin Swift, Russian River Valley

Chilled Delta Asparagus with Kumquat Salsa Verde
2017 Jayson, by Pahlmeyer, Sauvignon Blanc, Napa Valley

Dungeness Crab Fritters, Green Strawberry Gribiche
2018 Hárslevelü, Lőnyai Dülő, Kikelet, Tokai

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets
2016 Chateau Musar, Rosé Jeune, Bekaa Valley Lebanon

Alaskan Halibut Rice Flour Tempura with Saffron and Soccorat Crisps
2018 Ramey Chardonnay, Russian River Valley

Agnolotti with Peas, Ricotta and Mint, Parmesan Broth, Baumgartner’s Boone County Ham
2015 Shadowbox Pinot Noir, Lawler Vineyard, Cameros

Lobster Omelet with Tender Leeks, Potato and Fontina Cheese, Lobster Hollandaise
2015 Dumol Chardonnay, Isabel, Russian River Valley

Rancho Llano Seco Pork Cutlet Milanese with Capperi di Pantelleria
2010 Beronia, Rioja, Gran Reserva

Lemon Crème Brulée, Huckleberry Ice Cream, Madeleine

Carrot Cake with Caramel Sauce, Walnuts and Cream Cheese Ice Cream

Chocolate Ganache Tart with Sea Salt and Toasted Meringue

$60 per person
Wine Pairing with two courses $32