

MENU

STEAK FRITES

Sliced Beef Loin, Truffled Potatoes, Shaved Sea Salt
Peppercorn Hollandaise

WAGYU RAMEN CUPS

Shaved Wagyu Beef Tenderloin, Thai Basil, Bean Sprouts
Rice Noodles, Jalapeno, Bone Broth



CHEF ATTENDED SUSHI & SASHIMI STATION

BLUE FIN TUNA NACHOS

Napa Cabbage, Jalapeno, Edamame, Sesame Soy
Wasabi Aioli Drizzle

COCHON DE LAIT TACOS

Roasted Suckling Pig, Freshly Carved

BURRATA BAR

Arugula, EVOO, Sea Salt, Hot Honey, Roasted Red Pepper, Balsamic Glaze
Cucumber Tomato Salad

FRENCH HAM & CHEESE BAGUETTE

European Butter, Gruyere Cheese

CHEF ATTENDED CARVED JAMON IBERICO HAM & CURED MEATS

Spicy Olives, Marcona Almonds, Cornichons, Capers, Roasted Peppers
Moldan Salt, EVOO, Cherry Tomatoes, White Sardines

DOMESTIC AND IMPORTED CHEESES

MEDITERRANEAN GRILLED VEGETABLES

Zucchini, Bell Peppers, Artichokes, King Trumpet Mushrooms, Asparagus

WINE MENU

GUNDLACH BUNDSHCU

Sauvignon Blanc and Mountain Cuvee Red Blend

CHATEAU STE MICHELLE

Cold Creek Chardonnay and Erath Resplendant Pinot Noir

BRITTANY WINES/JOSH CELLARS

The Calling Chardonnay and Pinot Noir

JACKSON FAMILY OF WINES

Kendall Jackson Chardonnay and La Crema Pinot Noir

HOPE FAMILY OF WINES

Austin Chardonnay and Austin Cabernet

WHISPERING ANGEL

DUCKHORN

Decoy Sauvignon Blanc and Decoy Merlot

CAYMUS

Sea Sun Chardonnay, Bonanza Cabernet, Caymus California

TRINCHERO FAMILY WINES

Seaglass Pinot Grigio and Joel Gott 815 Cabernet

CONSTELLATIONS BRANDS

Unshackled Chardonnay and Cabernet

POMMERY

Louis Pommery Sparkling wine, Pink Flamingo Rose

COPPER CANE WINES

Boen Russian River Pinot Noir, Threadcount Red Blend

TRIBUTE WINES

Imagery Chardonnay and Cabernet

FANTINO RED BLEND

