

N o v e m b e r 1 6 <sup>t h</sup> , 2 0 1 9

R E C E P T I O N

VENUS CLAM CEVICHE

finger lime, black mint

SMOKED BRANDADE CROQUETTE

royal kaluga caviar

*Pierre Paillard, Blanc de Blancs, Brut, Champagne, France*

F I R S T

ROASTED MORRO BAY BLACK COD

braised fennel, blood orange, gordal spanish olive

*Riverain Sauvignon Blanc, Gamble Vineyard, Yountville, California*

S E C O N D

BRAISED LAMB SUGO

goat cheese gnudi, thumbelina carrots, tarragon

*Riverain Syrah, Cardiac Hill, Bennett Valley, California*

T H I R D

SEARED ALINA DUCK BREAST

roasted sweet potato, marinated brussels sprouts, pomegranate

*Riverain Cabernet Sauvignon, Oakville, California*

F O U R T H

BROKEN ARROW RANCH ANTELOPE LOIN

espresso-roasted heirloom beets, swiss chard, matsutake mushrooms

*Riverain Cabernet Sauvignon, Reserve, Oakville, California*

D E S S E R T

MOLTEN CHOCOLATE CAKE

pistachio ice cream

\$225 per guest

For Reservations, Please Call (949) 715-6420