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WOMEN'S WINE DINNER

\$130 per person (tax & gratuity not included)



CHARCUTERIE BOARD

House made Pita, Focaccia, Whipped Honey, Kumquat Marmalade,
House made Chorizo

Lise et Bertrand Jousset "Rosé à Lies" Pét-Nat, Montlouis-sur-Loire, France

PEAR & BEET NAPOLEON

Bosc Pears with Chef's Garden Beets, Lavender-Rosemary Chèvre Mousse,
Edible Flower Granola, Seasonal Greens, Beet Tuile, Lavender Honey

Dashe Cellars "Les Enfants Terribles" Chenin Blanc, Clarksburg, California

JUMBO FLUKE PAPPARDELLE

Pan Seared Jumbo Fluke, House made Squid Ink Pappardelle, Lobster Saffron
Broth, Blistered Cherry Tomatoes, Grated Salt Cured Egg Yolk

Domaine Moreau-Naudet Petit Chablis, France

ROASTED LAMB LOIN

Coffee Rubbed New Zealand Lamb Loin, Rosemary Potato Pavé,
Shaved Fennel with a Citrus Vinaigrette, Fried Shallots

Peay Vineyards "La Bruma" Syrah, West Sonoma Coast, California

NITROGEN ICE CREAM

Blood Orange Nitrogen Ice Cream
made with Dashe Cellars Chenin Blanc

PISTACHIO RASBERRY ENTREMET

White Chiffon Cake, Chocolate Crémeux, Pistachio Mousse and
Fresh Raspberries

Kopke Dry White Port, Portugal

General Manager: Regan Reik | **Executive Chef:** Cassandra Soja | **Sous Chef:** Amanda Mihalic

Tuesday, March 31 | No Carry-out or Substitutions