

**FIRST:**

Caesar Salad + Bacon

or

Buttermilk Fried Chicken

**PAIRING:**

*Sauvignon Blanc,*

*Domaine de Tremblay, Quincy*

*Chenin Blanc Brut,*

*Domaine Nicolas Brunet, Vouvray*

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**MAIN:**

Pacific Rock Cod,  
swiss chard wrapped,  
brussel sprouts

*Chardonnay, Feuilleat-Juillot,*

*Montagny 1er Cru*

or

Duck Leg Confit, potato-  
honeynut squash gratin

*Old Vine Malbec,*

*Adelante, Mendoza*

or

Pappardelle, kabocha,  
chanterelle mushroom

*Pinot Grigio Ramato (orange),*

*Scarbolo, Friulli*



**DESSERT:**

Almond Financier,  
lemon curd

*Elderflower Bliss*

or

Red Wine Poached Pear,  
chocolate covered  
honeycomb cookies

*Adonis*



*52 per guest*

*beverage pairing option available for 30 per guest*

*whole table participation only.*

*this is a set menu experience for food and pairing, and no customization is available..*

*for other choices, please refer to our a la carte menu.*

*SF Ordinance Surcharge of 5% and Service Fee of 20% will be added to your check in place of traditional tips, pooled and split equally among entire staff and to pay for benefits.*

*Please kindly limit up to 2 credit cards per table splitting equally.*