



MODERN MEDITERRANEAN

Tuesday Tasting Menu

\$50 per person

WINE

CHOOSE ONE 750 ML BOTTLE FOR TWO

MER SOLEIL Reserve Chardonnay.
Santa Barbara County, CA. 2015

A TO Z Unoaked Oregon Chardonnay.
Oregon. 2017

MER SOLEIL Reserve Chardonnay.
Santa Lucia Highlands, CA. 2016

CLOS DU VAL Estate Chardonnay.
Carneros, Napa Valley. 2016

MER SOLEIL Silver Unoaked Chardonnay.
Monterey County, CA. 2016

FIRST

EACH CHOOSE ONE

VEGETABLE CAESAR SALAD
little gem lettuce, Parmesan cheese,
garlic croutons, grilled broccoli,
roasted cauliflower

MINISTRONE SOUP
winter vegetables, black eyed peas, fregola,
Tuscan kale, tomato broth

MAIN

EACH CHOOSE ONE

CHICKEN FRANCESE
breaded chicken breast,
Chardonnay butter sauce, preserved lemons,
fried capers

WILD MUSHROOM RISOTTO
asparagus, wild mushrooms, fried shallots

DESSERT

EACH CHOOSE ONE

TIRAMISU
ladyfinger sponge cake, Marsala cream,
espresso anglaise

LIMONCELLO CHEESECAKE
rhubarb compote, candied pistachios

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any food sensitivities or allergies, comprehensive allergy menu available upon request. While we make every effort to accommodate dietary needs, we cannot guarantee zero risk of cross contamination due to shared surfaces and equipment.