

Menu

Starter

*OYSTERS IN A HALF SHELL
2 COLD WATER RAW OYSTERS, ACCOMPANIED WITH
SHALLOT THYME MIGNONETTE

CHEHALEM PINOT GRIS - WILLAMETTE VALLEY, OR

Intermezzo

BUTTERNUT SQUASH CARPACCIO
WITH WHIPPED GOAT CHEESE, TOASTED ALMONDS, CRISPY
PROSCIUTTO, BROWN BUTTER VINAIGRETTE, AND HERBS

PROST RIESLING - MOSEL, GERMANY

Main Course

*GRILLED RIBEYE
POTATOES AU GRATIN, CHARRED ALLIUMS, HERB
SALAD, DEMI-GLACE

TURNO DE NOCHE MALBEC - MENDOZA, ARGENTINA

Finale

DULCE DE LECHE CREME BRULEE
CLASSIC CUSTARD INFUSED WITH RICH, NUTTY DULCE DE LECHE,
CROWNED WITH A CRISP, CARAMELIZED SUGAR CRUST

SEPPELTSFIELD 10 YEAR OLD PARA GRAND TAWNY PORT

Wine Pairing Dinner

\$80 per person

01 - 24 - 2026

* THESE ITEMS ARE COOKED TO ORDER, AND/OR OFFERED UNDERCOOKED.
CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF
FOODBORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.