

NORTH END AT 4580

PRIX-FIXE MENU

\$35/PERSON, OPTIONAL WINE PAIRING ADDITIONAL \$15

WEDNESDAY, JUNE 12TH, 2019

FIRST COURSE

(CHOICE OF)

*BLISTERED SHISHITO PEPPERS & CARAMELIZED ONIONS WITH A TAMARI GLAZE-DRIZZLED WITH A CILANTRO-LIME CREMA

*SLICED COLORADO HEIRLOOM TOMATOES WITH CRUMBLLED GORGONZOLA BLUE CHEESE, CRISPY BACON, MICROGREENS & A ROASTED GARLIC-BALSAMIC DRESSING

4OZ 2016 PJ VALCKENBERG (GER) PINOT BLANC OR
2018 LE PARADOU (FRA) ROSÉ OF CINSAULT

SECOND COURSE

(CHOICE OF)

*JUMBO SHRIMP SAUTÉED IN A FIRE ROASTED GREEN CHILI SAUCE WITH CHERRY TOMATOES & FRESH CORN- SERVED OVER CREAMY CHIPOTLE GRITS & TOPPED WITH CRUMBLLED COTIJA CHEESE & FRESH CILANTRO

PAN SEARED CHICKEN BREAST WITH A TRADITIONAL SPICY PUTTANESCA SAUCE SERVED OVER HOUSE MADE PASTA & TOPPED WITH GRATED GRANA PADANO CHEESE

4OZ 2016 GIRIBALDI (ITA) DOLCETTO D'ALBA DOC OR
2016 KINGS RIDGE (ORE) PINOT GRIS

THIRD COURSE

(CHOICE OF)

CAKE BATTERED & FRIED BANANAS WITH CHOCOLATE & VANILLA ICE CREAM-DRIZZLED WITH CHOCOLATE SAUCE & TOPPED WITH A MARASCHINO CHERRY

*FLOURLESS DARK CHOCOLATE TORTE SERVED WITH CHOCOLATE-COVERED ORANGES SLICES & A CARAMEL DRIZZLE

2OZ 2012 NAVARRO (CA) LATE HARVEST GEWÜRZTRAMINER OR 2OZ BULLER
VICTORIA (AUS) TAWNY PORT