

NORTH END AT 4580

PRIX-FIXE MENU

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

WEDNESDAY, OCTOBER 2ND, 2019

FIRST COURSE

(CHOICE OF)

FIRED ROASTED SWEET CORN SOUP SIMMERED IN A CREAM & SEAFOOD BROTH WITH A FRIED CRAB HUSH PUPPY

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*SOUTHWEST SALAD OF MIXED BABY GREENS IN A CREAMY CHIPOTLE DRESSING TOPPED WITH BLACK BEANS, ROASTED CORN, GREEN CHILI CROUTONS & COTIJA CHEESE

*4OZ 2018 KINGS RIDGE (ORE) PINOT GRIS OR
NY ADAMI (ITA) DRY PROSECCO*

SECOND COURSE

(CHOICE OF)

*GRILLED RIBEYE STEAK SERVED OVER BLUE CHEESE MASHED POTATOES & TOPPED WITH A WITH A RED WINE- MUSHROOM SAUCE

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HOMEMADE HERB FETTUCCHINE IN A RICH ALFREDO SAUCE WITH SEARED DIVER SCALLOPS, BROCCOLINI & HEIRLOOM TOMATOES

*4OZ 2016 SEA-SUN VINEYARD (CA) CHARDONNAY OR
2016 TREFETHEN VINEYARDS (CA) 'DOUBLE T' BORDEAUX BLEND*

THIRD COURSE

(CHOICE OF)

MEDJOOOL DATE TART WITH A PISTACHIO WHIPPED CREAM & HONEY

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*FLOURLESS CHOCOLATE TORTE SERVED WITH A HAZELNUT CHOCOLATE DRIZZLE, FRESH RASPBERRIES & TOASTED HAZELNUTS

*2OZ 2012 SICHEL (FRA) LATE HARVEST SEMILLON OR 2OZ BULLER VICTORIA (AUS)
TAWNY PORT*