

November 29, 2024

Executive Chef Aaron Bedard

Executive Sous Chef Jeff Slemaker

Pastry Chef Nicole Evans

DINNER MENU

FIRST COURSE

Curried Crab Tartine

Fresh Dungeness crab, toasted bruschetta, curried remoulade, pickled sweet onion, Public Coast Farm micro greens

CHEF'S PAIRING: Idilico Albariño 2023

CELLAR SELECTION: Watermill Viognier 2021

SECOND COURSE

Roasted Tomato Bisque

Toasted pine nuts, arugula pesto, grilled cheese croutons

CHEF'S PAIRING: Pete's Mountain Rosé 2023

CELLAR SELECTION: Beckham Estate 'Amphora' Dolcetto 2021

ENTRÉES - CHOICE OF -

Garlic Roasted Manhattan New York Striploin

All natural Angus Beef, grilled polenta cake, almond green beans, grilled locally foraged mushrooms, truffled demi glaze

CHEF'S PAIRING: Rocky Pond '11-Dams' 2021

CELLAR SELECTION: Tendril 'Octave' Cabernet Sauvignon 2018

- OR -

Furikake Encrusted Ahi Tuna

Fresh sushi grade ahi tuna, soy glaze vermicelli noodles, wasabi aioli, wakame seaweed salad, mirin vinaigrette glazed broccolini, soy glaze

CHEF'S PAIRING: David Paige Chardonnay 2023

CELLAR SELECTION: Purple Hands 'Dundee' Chardonnay 2021

DESSERT

Wild Berry Tart

Huckleberry, lingonberry, crème anglaise, candied walnuts

CHEF'S PAIRING: R. Stuart Cabernet Sauvignon Port NV

CELLAR SELECTION: Gilbert Cellars Tempranillo Tawny Port 2009

\$99 per person

\$149 with Chef's Wine Pairing | \$169 with Cellar Selection

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please no cell phone use in The Dining Room.