

DINE OUTSIDE | \$45

WINE PAIRING – \$30 | 3oz pours

— *appetizer* —

**CAESAR SALAD**

romaine & shaved brussels sprouts,  
pecorino cheese, crispy sumac-spiced chickpeas

- or -

**MANGO & CHILI MAKI ROLL**

mango, avocado, sesame-sriracha sauce

- or -

**LOBSTER & CRAB BISQUE**

crab salad, gruyère toast

UPGRADE YOUR APPETIZER + \$12

**JUMBO PRAWN COCKTAIL**

tiger prawns, atomic horseradish, wasabi cocktail sauce

- or -

**QUEBEC FOIE GRAS**

seared foie gras & mousse, fresh figs,  
minus 8 reduction, candied walnuts, toasted brioche

*Cedar Creek Pinot Gris*

- or -

*Mission Hill "Estate Series" Pinot Noir*

— *main* —

**SUMMER TRUFFLE RISOTTO**

parmesan reggiano, shaved black truffle,  
grilled king oyster mushroom, asparagus

- or -

**SALMON STEAK**

dungeness crab stuffing, fingerling potatoes, roast  
tomatoes, arugula, vadouvan curry brown butter

- or -

**10 oz CENTER CUT**

**"DELMONICO" RIBEYE**

whipped potato, roasted vegetables

UPGRADE YOUR MAIN + \$18

**PETITE ANGUS FILET**

whipped potato, roasted vegetables

- or -

**DIVER SCALLOPS & CRISPY PORK BELLY**

compressed melon, jalapeño corn puree, sherry gastrique

*Gray Monk Gewürztraminer*

- or -

*Gray Monk Merlot*

— *dessert* —

**MENKE'S CAKE**

vanilla sponge, toasted coconut custard,  
coconut mousse

- or -

**VICTOR BLACK FOREST GATEAU**

chocolate giordano sponge cake, kirsch soaked cherries,  
chantilly cream, dark chocolate flakes

*Prospect Winery "The Lost Bars" Vidal Icewine (1oz pour)*