

DINE OUT \$46

WINE PAIRING \$35 (5oz)

STARTER

MEDITERRANEAN OLIVES (V)

cerignola, castelvetro, kalamata,
lemon zest & chili

- & -

CHIPS & DIP (V)

corn tortilla chips, salsa, guacamole

Pairing: Mionetto Prosecco

MAIN

TOGARASHI TUNA SALAD

yellowfin tuna tataki, shaved romaine,
avocado, grapefruit, yuzu tobiko,
miso-ginger vinaigrette

- or -

WAGYU BEEF SLIDERS

cheddar cheese, caramelized onion,
truffle aioli

- or -

BURRATA & BASIL PIZZA (V)

tomato sauce, mozzarella

Pairing:

Mission Hill Rosé

- or -

Mt. Boucherie Pinot Noir

DESSERT

BLACK FORREST GATEAU (CN)

valrhona manjari chocolate mousse,
cherry compote, chocolate cherry sponge,
hazelnut praline

Pairing: Taylor Port Tawny 10yr (2oz)

(V) = VEGETARIAN | (CN) = CONTAINS NUTS