



## CHEF'S TABLE SERIES MENU AND WINE PAIRING

4 COURSE MENU | \$95 PER PERSON

### TRAY PASSED AMUSE-BOUCHE & COCKTAIL HOUR

MINI CRAB CAKES  
MINI CHEESE QUESADILLA  
ALE BATTERED SHRIMP WITH PONZU  
SPANAKOPITA

*Pairing: J Vineyards, California Cuvee, Sonoma NV*

### FIRST COURSE

HEIRLOOM TOMATO  
BURRATA  
PURPLE BASIL

*Pairing: Jermann Pinot Grigio, 2018, Italy*

### SECOND COURSE

SEARED HALIBUT  
LEMON RISOTTO  
SUGAR SNAP PEAS  
CRISPY LEEKS

*Pairing: Talbott Chardonnay, Monterey 2017*

### THIRD COURSE

VEAL BLANQUETTE  
POLENTA CAKE  
FARMER'S MARKET SPRING VEGETABLE

*Pairing: Allegrini, Palazzo della Torre, 2018 Italy*

### FOURTH COURSE

TARTE TATIN  
VANILLA BEAN ICE CREAM

*Pairing: Inniskillin Ice Wine Vidal*