

California Dinner

Wednesday February 25th, 2026

Amuse

Grilled Octopus Toast
green olive, cilantro, lime, piquillo pepper, semolina
2022 Hourglass Sauvignon Blanc

First

Ricotta Gnocchi
wild mushroom ragu, spinach, goat cheese, pancetta "sugo"
2023 Davis Bynum Pinot Noir

Second

Cassoulet
duck confit, cranberry beans, saucisson, pork belly, herbs, garlic breadcrumbs
2023 Turley Zinfandel Juvenile

Third

Boneless Veal Chop "Milanese"
prosciutto, radicchio, arugula, cherry tomato confit, parmesan, truffle jus
2020 Pride Mountain Vineyards Merlot

Cheese

Shropshire Blue
candied walnut, mission fig jam, crostini
2022 Aperture Bordeaux Blend Soil Specific



** some menu items may be subject to change, based on availability *
20% gratuity will be added to the check*

five courses; \$159 per person