

# California Dinner

Wednesday January 25<sup>th</sup>, 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