



## Summer Seafood Prix Fixe

### A Six Course Tasting Menu

*Saturday, July 13<sup>th</sup> 2019*

#### Chilled Oyster & Halibut Crudo

Mango brunoise, sweet corn gastrique

*Paul Hobbs 'Crossbarn' Chardonnay, Sonoma Coast*

#### Fried Calamari

Soffrito ragu, lemon aioli

*Trimbach Riesling, Alsace, France*

#### Shrimp Louie Wedge Salad

Roma crunch, heirloom tomato, cured egg yolk

*Duckhorn Sauvignon Blanc, Napa Valley*

#### Cedar Plank Salmon

Truffled potato salad, tomatillo-green chile romesco

*Roessler 'Black Pine' Pinot Noir, Sonoma Coast*

#### Ahi Tuna

Chilled noodle salad with chopped vegetables,

Unagi sauce

*Aix en Provence Rose, France*

#### Fresh Berries & Cream

Hazelnut pound cake

*Ruffino Prosecco, Italy*

\$48 per person

\$69 with wine pairings

(tax and gratuity not included)