

M É T I E R

PINEAPPLE CARPACCIO

Kohlrabi Salad, Hawaiian Kanpachi and Chicharrónes de Harina
*Château Larrivet Haut-Brion, Sauvignon Blanc/Semillon,
Pessac-Leognan, Bordeaux, 2021*

POTATO CROQUETTE

Cured Trout Roe, Spring Garlic Vierge
and Crème Fraîche
Schloss Johannisberg, Riesling, Feinherb Gelblack, Rheingau, Germany, 2018

FRIED CHESAPEAKE SOFT SHELL CRAB

Chamomile Anise Hyssop Broth, English Peas and Tokyo Turnips
Schloss Gobelsburg, Gruner Veltliner, Ried Steinsetz, Kamptal, Austria, 2022

LOBSTER & DUMPLINGS

Broiled Maine Lobster Tail, Buttermilk Dumpling and Roasted Lobster Velouté
Deovlet, Pinot Noir, Sanford & Benedict Vineyard, Sta. Rita Hills, California, 2021

VEAL OSCAR

Pan Roasted Veal Tenderloin, Maryland Blue Crab, Spring Asparagus and Bearnaise Mousseline
Margerum, Grenache, Santa Barbara County, California, 2022

RANGER'S VALLEY WX BEEF STRIP LOIN

Shiitake Mushrooms, Garlic Bread Pudding, Melted Camembert and Vidalia Onion Crisps
*Château Malartic Lagraviere, Bordeaux Blend,
Pessac-Léognan, Bordeaux, France, 2015*

PISTACHIO BAKLAVA

Medina Farms Strawberries, Strawberry Crèmeux, Lou Lou Garden Lemon Balm Ice Cream
Joh. Jos. Prum, Riesling Auslese, Wehlener Sonnenuhr, Mosel, Germany, 2023