

W/G DINE LA

APRIL 28th- MAY 12th, 2023 | SUN-THU 4-10, FRI-SAT 4-11

THREE COURSES \$75 WINE PAIRING \$35

FIRST COURSE SELECTION

(CHOOSE ONE)

OYSTER SAMPLER

three freshly shucked oysters

WILD JUMBO SHRIMP COCKTAIL

traditional cocktail sauce

ROASTED BEETS

tandoori spiced yogurt and wild arugula

JUMBO LUMP CRAB CAKE

celery root remoulade



Chalk Hill Sauvignon Blanc, Russian River Valley, CA 2022

ENTRÉE SELECTION

(CHOOSE ONE)

SHRIMP SCAMPI

pappardelle, garlic oil, white wine butter sauce

FARMED NEW ZEALAND KING SALMON

spring farro risotto with lovage and black garlic

WILD ROSS SEA CHILEAN SEA BASS

cauliflower puree, lemon chutney, hazelnuts
and brown butter + 3

FILET MIGNON 8 oz. DOUBLE R RANCH

chimichurri sauce + 3



(CHOOSE ONE)

Duckhorn Vineyards Chardonnay, Napa, CA 2021

Truchard Vineyards Cabernet Sauvignon, Carneros, CA 2020

DESSERT SELECTION

(CHOOSE ONE)

CARAMEL BREAD PUDDING

salted caramel ice cream

KEY LIME PIE

tangerine coulis

ROSEN'S NEW YORK CHEESECAKE

with strawberry sauce



Saracco Moscato d'Asti, Piedmont, Italy 2021

Dine-in only. Tax and gratuity additional