

# W/G DINE LA

OCT.14-28<sup>th</sup>, 2022 | SUN-THURS 4-10pm FRI-SAT 4-10pm

THREE COURSES \$75 WINE PAIRING \$35

## FIRST COURSE SELECTION

(CHOOSE ONE)

WILD JUMBO SHRIMP COCKTAIL

traditional cocktail sauce

CRISPY FRIED CALAMARI

harissa aioli and sweet chili sauces

OYSTER SAMPLER

three freshly shucked oysters

MIXED ORGANIC GREENS

golden balsamic dressings



**Chalk Hill** Sauvignon Blanc, Russian River Valley, CA 2020

## ENTRÉE SELECTION

(CHOOSE ONE)

SHRIMP SCAMPI

pappardelle, garlic oil, white wine butter sauce

FARMED NEW ZEALAND KING SALMON

farro risotto with lovage and black garlic

FILET MIGNON 8 oz. DOUBLE R RANCH

with chimichurri sauce + 7

WILD ROSS SEA CHILEAN SEA BASS

cauliflower puree, lemon chutney, hazelnuts

and brown butter + 7



(CHOOSE ONE)

**Duckhorn Vineyards** Chardonnay, Napa, CA 2021

**Truchard Vineyards** Cabernet Sauvignon, Carneros, CA 2019

## DESSERT SELECTION

(CHOOSE ONE)

CARAMEL BREAD PUDDING

crème anglaise and red sea salt

KEY LIME PIE

tangerine coulis

CHOCOLATE ESPRESSO CAKE

luxardo cherry ice cream



**Saracco** Moscato d'Asti, Piedmont, Italy 2021

Dine-in only. Tax and gratuity additional