



WINE-PAIRING DINNER

FEATURING LA CREMA® WINES

THURSDAY, JUNE 2 • \$95 PER PERSON

Gratuity included

APPETIZER

IBÉRICO HAM WRAPPED

SANTA MONICA JUMBO PRAWN

Pineapple, avocado, sweet pepper, roasted shallot relish,
cracked herb lavash

Sparkling Rosé | Russian River Valley

SALAD

BABY LOLA ROSA, MÂCHE & CRESS

English cucumber, Humboldt Fog® goat cheese, micro flowers,
sweet spring cherries, sun-dried cherry syrup

Chardonnay | Sonoma Coast

ENTRÉE

SEARED BEEF MEDALLIONS

Grilled Kennebec potato rounds, spring vegetable medley,
seasonal wild mushroom demi-glace

Pinot Noir | Willamette Valley

DESSERT

KEY LIME & VANILLA MOUSSE PYRAMID

White chocolate ring, pistachio biscotti, preserved citrus

Pinot Gris | Monterey