



Sunday Supper Tasting Menu

MARCH 17, 2019

PURÉE OF GREEN GARLIC SOUP,
SMOKED HAM, ENGLISH PEAS AND ROASTED ALMONDS

Waterfall Albarino, El Dorado 2015

CORNED BEEF AND CABBAGE,
FINGERLING POTATOES AND NANTES CARROTS, PARSLEY PISTOU

Cedarville Estate Grenache, Fair Play 2015

BAKED ALASKA,
DARK CHOCOLATE SPONGE, EARL GREY GELATO, HONEY MERINGUE,
HIBISCUS CARAMEL

Malvira Brachetto, Birbet, Piedmont NV

\$45 Per Guest

\$25 Optional Wine Pairing