



First Course

Seasonal Melon, Crispy Prosciutto, Goat Cheese Puree. 2018 Cade Sauvignon Blanc, Napa Valley

Second Course

Baked Scallops, Shrimp, Lobster & Bel Paese Cheese in aSherry-Garlic Butter & Served with Garlic Focaccia.2018 Plumpjack Chardonnay Reserve, Napa Valley

Third Course

House Made Pork Sausage with Apples, Cabbage & Gnocchi, Finished with an Apple Demi. 2017 Adaptation Cabernet Sauvignon, Napa Valley

Fourth Course

Grilled Wagyu New York Strip, Smashed Fingerling Potatoes with Parmesan Reggiano, Creamed Spinach with Boursain Cheese & Topped with Fried Shallot Rings. 2017 Cade Estate Cabernet Sauvignon, Howell Mountain, Napa Valley

Fifth Course

Banana Cream Pie. Espresso

\$159.00 Per Person, Plus Tax & Gratuity