



Wednesday
Chef's Tasting Menu

\$22 Per Person
+ \$12 Wine Pairing

No substitutions please

First Dish

Cream of Asparagus Soup baby chives, goat cheese crostini

Gruet 'Brut' New Mexico, NV ~ wine pairing

Second Dish

Fish Tacos pan roasted cod, shredded cabbage, chipotle crema, radish

Simone Giusto Vermentino, Amador 2008 ~ wine pairing

Third Dish

Moroccan Lamb Pizza marinated olive tapenade, roasted peppers, fresh basil

August Briggs Pinot Noir, Napa Valley 2005 ~ wine pairing

As a courtesy to other diners, please set cell phones and pagers to silent.
No split plates available.

Gratuity of 18% will be added to parties of six or more

Corkage fee waived on Wednesdays

Executive Chef/General Manager ~ Anthony Brenes

Wine Director ~ Chad Seaburg