

other's

PRE-FIX DINNER MENU \$49 PER PERSON

FIRST COURSE recommended pairing: acrobat pinot gris

crispy calamari

jalapeños, parsley, lemon aioli

arancini

fried risotto with mozz, tomato sauce, pecorino romano, basil

simple salad

mixed greens, tomatoes, red onion, dried cherries, white balsamic vinaigrette, grana padano

apple and pear salad

mixed greens, candied pecans, blue cheese, honey balsamic vinaigrette

SECOND COURSE recommended pairing: trinity oaks chardonnay

crab cakes (+\$10)

jumbo lump crab, coleslaw, tartar sauce, french fries

crab + shrimp fettuccini

lobster sauce, crab, shrimp, tomatoes, garlic

crispy half chicken

24-hour brined + deep fried, smashed red eye potatoes, grilled asparagus, fresno pepper vinegar

THIRD COURSE recommended pairing: ruffino prosecco classic brownie

häagen-dazs vanilla ice cream, chocolate sauce

strawberry shortcake

homemade sweet biscuit, fresh strawberry sauce, häagen-dazs vanilla ice cream, whipped cream

ny style cheesecake

blueberry sauce, whipped cream