

Dinner under the stars

AMUSE

MIXED SEAFOOD CEVICHE,
LECHE DE TIGRE, SWEET POTATO, FLOURLESS TUILE

APPETIZER- CHOICE OF 1

AHI TUNA
PONZU MARINATED TUNA, AJI AMARILLO CREMA, PINEAPPLE CHUTNEY AND
SWEET POTATO CRISP

OR

BURRATA SALAD
MARINATED OVEN DRIED TOMATOES, ARUGULA, HAND CRAFTED LOCAL
BURRATA, BALSAMIC GLAZE AND BASIL PESTO

MAIN COURSE-CHOICE OF 1

SEABASS
SAFFRON RISOTTO, SAUTEED SPINACH AND MUSSEL BEURRE BLANC

OR

BEEF FILET
BLACK ANGUS USDA BEEF, WILD MUSHROOM RED WINE REDUCTION, BABY
VEGETABLES AND TRUFFLED POTATO PUREE

DESSERT

STRAWBERRY "PULL ME UP"
RED VELVET, STRAWBERRY CAMPARI CREAM, FREEZE-DRIED RASPBERRIES

SPARKLING WINES & CHAMPAGNE

SARTORI, 'ERTO PROSECCO ROSÉ, VENETO, IT	14	56
COL DE SALICI. PROSECCO SUPERIORE EXTRA DRY, VENETO, IT	15	60
MOËT & CHANDON, ICE IMPÉRIAL, FR		127
MOËT & CHANDON, BRUT IMPÉRIAL, FR		127
BOLLINGER, CHAMPAGNE SPECIAL CUVEE BRUT AY, FR		138
VEUVE CLIQUOT, CHAMPAGNE BRUT, REIMS, FR		150
DOM PERIGNON, CHAMPAGNE BRUT, HAUTVILLERS, FR		234

WHITE WINES

DEAKIN ESTATE, MOSCATO, VICTORIA, AUS		49
TIEFENBRUNNER, PINOT GRIGIO, ALTO ADIGE, IT	13	52
PASQUA, "ROMEO & JULIET" BLANCO, VERONA, IT	14	56
MISTY COVE, SAUVIGNON BLANC, MALIBOROUGH, NZ	12	48
WENTE, " MORNING FOG" CHARDONNAY, CENTRAL COAST, CA	14	56

ORANGE WINES

ORANGE GOLD BY GERARD BERTRAND	13	52
ROSÉ		
GRIS BLANC BY GÉRARD BERTRAND, FR	11	44
MAISON SAINT AIX, COTEAUX D' AIX-EN- PROVENCE, FR		56
WHISPERING ANGEL, COTES DE PROVENCE, FR		68

RED WINES

LOVE NIOR, PINOT NOIR, CA	13	52
WENTE "SAND STONE" MERLOT, LIVERMORE VALLEY, CA	13	52
PASQUA, "ROMEO & JULIET" ROSSO, VERONA, IT	14	56
LAPIS LUNA, ZINFANDEL, NORTH COAST, CA		58
SILVER PALN, CABERNET SAUVIGNON, CA	17	68