



Sunday Supper

JULY 22, 2018

PIERCE FAMILY FARMS TOMATO GAZPACHO,
POACHED SHRIMP, PRESERVED LEMON AND BASIL

Seven Terraces Sauvignon Blanc, Marlborough 2016

ROMANO AND YELLOW WAX BEAN SALAD.
FRIED WALNUTS AND PANCETTA VINAIGRETTE

Gobelsberg Grüner Veltliner, Kamptal, Austria 2016

GRILLED LOCAL ALBACORE,
AZOLLA FARMS SERPENT CUCUMBERS AND AVOCADO,
SUNGOLD TOMATO VINAIGRETTE

Maison L'Envoyé Chardonnay, Bourgogne Blanc 2014

HONEY LAVENDER POSSET,
EARL GREY SHORTBREAD AND BLACKBERRY LEMON SORBET

Cascinetta Vietti Moscato D'Asti 2016

\$45 Per Guest

\$25 Optional Wine Pairing