

---

## Upcoming Wine Dinners

### JUNE

Huneus Vintners

### AUGUST

The Duckhorn Portfolio

### SEPTEMBER

Stags' Leap Winery

### OCTOBER

The Prisoner Wine Company

### NOVEMBER

Moët & Chandon

### DECEMBER

Cakebread Cellars

---

*Ask your server for details*

# Chef's Summer Selections

### cocktails

**PASSION FRUIT MARTINI** 170 cal  
the taste of summer in a glass – a blend of Bacardi  
Superior, passion fruit and vanilla 14

**SPICY STRAWBERRY MARGARITA** 220 cal  
a blend of Don Julio Blanco, lime,  
strawberry purée and hot honey 16

### salad

**SUMMER TOMATO SALAD** 280 cal  
a blend of ripe tomatoes, mango  
and goat cheese topped with a  
house-made mint vinaigrette 17

### entrées

**CRUSTED BLACK COD WITH LOBSTER  
AND SHRIMP RISOTTO** 1380 cal  
black cod with a savory crust served  
on a rich lobster and shrimp risotto 52

**CENTER-CUT FILET\***  
**WITH LOBSTER TAIL** 600 cal  
a tender 8 oz center-cut filet paired  
with a succulent lobster tail 85

### entrée complement

**LOBSTER TAIL** 220 cal  
sizzling lobster tail served  
with drawn butter 36

\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.