



**FOUR COURSE PRIX FIXE | WINE PAIRED DINNER \$160\***  
**TASTING WINES FROM *RIDGE VINEYARDS***

**FIRST COURSE**

**Diver Sea Scallop  
Roasted Pepper & Tomato Compote**

*Ridge, Estate Chardonnay, Santa Cruz Mountains 2017  
100% Chardonnay, Monte Bello Estate*

**SECOND COURSE**

**Homemade Cavatelli  
Lobster, Corn, Leeks & Tomato**

*Ridge, Lytton Springs, Dry Creek Valley 2017  
74% Zinfandel, 15% Petite Syrah, 9% Carignane, 2% Mataro*

**THIRD COURSE**

**New Zealand Baby Rack of Lamb  
Pomegranate Sauce & Whipped Potato Gratin**

*Ridge, Estate Cabernet Sauvignon, Santa Cruz Mountains 2016  
77% Cabernet, 19% Merlot, 2% Petite Verdot, 2% Cabernet Franc*

**DOLCE**

**Goat Cheese Cake  
Fig Balsamic**

*RIDGE, MONTE BELLO VINEYARD 2016  
72% Cabernet Sauvignon, 12% Merlot, 10% Petit Verdot, 6% Cabernet Franc*

*Coffee / Tea / Espresso / Cappuccino*

*\*does not include tax & gratuity*