

## CHEF'S TABLE

5:00pm - 8:30pm

Tuesday - Saturday

### Rosemary Bread

confit garlic butter

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### Three Cheese + Leek Arancini

saffron aioli + green leaves

### Roasted Quail

quince puree + micro herbs



Côte Mas

**Blanc**

2016, France

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### Beef Bourguignon

bacon, garlic, onions, carrots, red wine + Paris mash

### Green Beans

almonds + lemon



Côte Mas

**Rouge**

2016, France

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### Crème Brûlée

vanilla bean + biscotti



Domaine Pigeade

**Muscat**

2015, France

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set menu - \$39 per head  
\$68 with matched wine  
minimum 2 people

vegetarian option available