

CHEF'S TABLE

5:00pm - 8:30pm

Tuesday - Saturday

Rosemary Bread

confit garlic butter

Three Cheese + Leek Arancini

saffron aioli + green leaves

Roasted Quail

quince puree + micro herbs



Côte Mas

Blanc

2016, France

Beef Bourguignon

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

Green Beans

almonds + lemon



Côte Mas

Rouge

2016, France

Crème Brûlée

vanilla bean + biscotti



Domaine Pigeade

Muscat

2015, France

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

vegetarian option available