



COUNTDOWN MENU

45 per person

(Does not include beverage, tax or gratuity)

FEATURED WINES BY THE BOTTLE

CHAMPAGNE

Blanc de Blancs, Schramsberg
North Coast, California 2015
71

Henriot Brut Souverain
France NV
135

WHITE & ROSÉ

Sauvignon Blanc, Rochioli
Russian River Valley, California 2016
78

Rosé, Terrebrune
Bandol, France 2017
115

Chardonnay, Adelsheim *Staking Claim*
Chelhalem Mountains, Willamette Valley, Oregon
2015
118

RED

Zinfandel, Turley *Old Vine*
California 2015
85

Syrah, Doyenne
Yakima Valley, Washington 2016
102

Pinot Noir
Occidental 'Freestone-Occidental Vineyard'
Sonoma Coast, California 2015
120

Cabernet Sauvignon, Robert Craig
Spring Mountain, California 2015
150

APPETIZER

Watermelon, Heirloom Tomato Salad ✓ⓧ
Fresh Goat Cheese, Basil Oil

or

Chilled Melon & Tomato Gazpacho ⓧ
Jumbo Lump Crab

or

Charred Corn Ravioli ✓
Cherry Tomato, Basil Fondue

ENTREE

Slowly Cooked Salmon * ⓧ
Sweet & Sour Carrot Sauce, Basil

or

Parmesan Crusted Jidori Chicken *
Asparagus, Shiitakes, Parmesan Jus

or

Marinated Prime Flat Iron Steak * ⓧ
Plum Mustard, Baby Spinach
Purple Potato Chips

DESSERT

Fresh Strawberries ✓ⓧ
Sour Cream Poppy Seed Sorbet
Crispy Meringues

or

Warm Chocolate Cake ✓
Caramel Ice Cream

or

Assortment of Sorbets & Ice Cream ✓

ⓧ Gluten Free

✓ Vegetarian

*These items may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the chef, manager, or your server.