

Vintage

STEAKHOUSE

CHEF'S TASTING MENU

AMUSE BOUCHE - VOL AU VENT

Puff Pastry filled with Crème Fraiche, topped with Caviar and Chives



FIRST COURSE

SEAFOOD CIOPPINO

*Shrimp, Mussel, Scallop, Fish Fillet and Crab Meat Stew in Tomato & Red Wine Soup
Focaccia Crostini*

PRESQU'ILE ALIGOTE, 2021 / SANTA MARIA



SECOND COURSE

LOBSTER TAIL THERMIDOR

*Broiled Lobster Tail Thermidor with Creamy Cognac Sauce and Gruyère Crust
Frisée Salad with Balsamic Vinaigrette*

PRISONER, CHARDONNAY 2021 / SONOMA



THIRD COURSE

FILET MIGNON DIANE

*7 oz Filet Mignon with Mushroom Diane Sauce
Celery Roots Purée and Baby Carrots Confit*

CLOS DU VAL, RED BORDEAUX BLEND / 2019 STAGS LEAP



DESSERT

GÂTEAU SAINT HONORÉ

Crème Chiboust, Crème Puff, Fresh Berries, Raspberry Coulis

VEUVE CLICQOUT, "YELLOW LABEL", / NV, REINS, FRANCE

CHEF TASTING \$125
SUPPLEMENT WINE TASTING 3 OZ EACH FLIGHT \$65