Vintage
STEAKHOUSE

CHEF'S TASTING MENU

AMUSE BOUCHE

SMOKED SALMON CUCUMBER CUP

FIRST COURSE

PORK BELLY

Crispy Pork Belly with Jalapeno Lime Slaw, Apple Gel, Compressed Cucumber and Apple Mustard Sauce

PRISONER CHARDONNAY

SECOND COURSE

SEA BASS

Pan Seared Sea Bass with Coconut Red Curry Sauce, Trio of Sweet Peppers, Lime and Saffron Rice

STE CHATEAU MICHELLE RIESLING

THIRD COURSE

PETITE FILET

Sliced 7 oz. Filet with Red Wine Cranberry Sauce, Herbed Potato Puree and Roasted Asparagus

JUSTIN "ISOSCELES", CABERNET BLEND

DESSERT

CREAMY RICE PUDDING

Creamy Rice Pudding with Berry Compote topped with Raspberry Pearls

PIPER HEIDSIECK CHAMPAIGN

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