

“Chardonnay & Shrimp”

All of Our Choices Below are Designed in a Small Portion Size so that you might be able to taste and Enjoy a Larger Variety of Items

THE CHARDONNAY

Cloudy Bay, Marlborough, New Zealand

Pine Ridge, Dijon Clones, Carneros

Far Niente, Napa

Pouilly-Fuisse, Louis Jadot, Burgundy

Sonoma-Cutrer, Russian River Ranches, Sonoma

Hahn, Monterey

Hess Shirltail Creek, Monterey

Bianchi, Jack’s Ranch, Edna Valley

All Chardonnays 8.00

THE SHRIMP

SHRIMP CONES

Two Preparations of Chilled Shrimp in Savory Cones

ROCK SHRIMP

Beer Battered with Chipotle Aioli

JUMBO WILD MEXICAN PRAWNS

Grilled and Chilled with Feta and Mint

SHRIMP DIM SUM

Har Gau and Shrimp Pot Stickers with Sweet Chili and Soy

A COUPLE OF SHRIMP SLIDERS

with Napa Cabbage Slaw, Wasabi Tobiko Aioli

PRAWNS

Prosciutto Wrapped and Tempura Fried with Shiso Mint Yogurt

HOME MADE SHRIMP RAVIOLI

with Brussels Sprouts Leaves, Forest Mushrooms and Lobster Oil

JUMBO GRILLED NEW CALEDONIA BLUE PRAWNS

Grilled with Artichoke Ratatouille and Preserved Lemon Dressing

All Shrimp Dishes 8.00

The Use of Cellular Telephones Interferes with the Taleggio Sauce on
Chef Bracken’s “Macaroni and Cheese”

“Merlot & Mushrooms”

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THE MERLOT

Clos Pegase, Napa

Whitehall Lane, Napa

Pine Ridge, Crimson Creek, Napa

North Star, Stella Maris, Columbia Valley, Washington

Sterling Vineyards, Napa

Matanzas Creek, Sonoma

Rutherford Hill, Napa

Chateau la Vieille Cure, Fronsac, Bordeaux

All Merlots 8.00

THE MUSHROOMS

CRAB STUFFED PORTOBELLO MUSHROOM GRATIN

with Fried Onion Rings and Micro Greens

HEN OF THE WOODS MUSHROOM TEMPURA

with Spinach Tempura and Yuzu Aioli

ROASTED MUSHROOM PIZZA

with Ricotta, Mozzarella and Herbs

PETIT FILET OF BEEF

Grilled with a Truffle, Mushroom and Leek Ragout

BEEF SLIDERS

with Chanterelle Mushrooms and Taleggio Cheese

MUSHROOM RISOTTO CAKE

Crispy Sautéed with a Jumbo Prawn and Tomato Vermouth Sauce

HOME MADE SHRIMP RAVIOLI

with Brussels Sprouts Leaves, Forest Mushrooms and Lobster Oil

PAN ROASTED FILET OF SALMON

Pan Roasted with Black Trumpet Mushrooms and Butternut Squash

All Mushroom Dishes 8.00

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"Cabernet & Kobe"

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THE CABERNET

Heitz Cellars, Napa

Jordan, Sonoma

Joseph Phelps, Napa

Justin, Paso Robles

Merryvale Starmont, Napa

Chateau Reserve de la Comtesse, Pauillac, Bordeaux

Beaulieu Vineyards, Reserve Tapestry, Napa

Est 75, Amber Knolls

All Cabernets 8.00

THE KOBE BEEF

BRAISED BEEF

Classic Stroganoff with Fresh Egg Noodles

MINI TACOS

Fajita Style with Tomatillos and Lime Crème Fraiche

BEEF TARTARE

In a Savory Curry Cone with Capers and Dijon

SLIDERS

with Chanterelle Mushrooms and Taleggio Cheese

PHILLY CHEESE STEAK

on a Pretzel Bun with Roasted Onions and Peppers

FLAT IRON STEAK

Grilled with a Truffle, Mushroom, Leek Raggout and Béarnaise

KUNG PAO BEEF

Miso Marinated with Szechwan Pepper Infused Cherry Sauce

All Kobe Dishes 12.00

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Chef Bracken's "Macaroni and Cheese"