

SOMM & CHEF

SEPTEMBER 2019

\$95 TASTING MENU

\$25 WINE PAIRINGS

EXCLUDES TAX & GRATUITY

UNO

GROS VENIRE *FIANO* EL DORADO AVA 2017

SALMON CRUDO PICKLED MELON
"EVERYTHING" GREMOLATA, PRESERVED LEMON CREMA

DUE

CLIME WINES FALANGHINA *VIA VINEYARD* EL DORADO AVA 2017

SMOKED GAZPACHO ALMOND, SHRIMP, FENNEL
COLD-SMOKED SCALLOP

TRE

BELLA GRACE BARBERA AMADOR AVA 2016

CAVATELLI ITALIAN SAUSAGE, HEIRLOOM TOMATO
SQUASH BLOSSOM PESTO, PECORINO

QUATTRO

ANDIS SCHIOPPETTINO SIERRA FOOTHILLS AVA 2017

DUCK DUET DRY-AGED BREAST, BLACKBERRIES
DUCK CONFIT PAVE, PARSNIP

CINQUE

ESPRESSO *LIBERTY COFFEE ROASTING CO.* RANCHO CORDOVA

STICKY FIG TORTA VANILLA GELATO, BOURBON GLAZE