



DINE LA

AUG.14-28th, 2026 | SUN-THUR 4-10pm | FRI-SAT 4-11pm

**THREE
COURSES
\$75**

**WINE
PAIRING
\$35**

FIRST COURSE (CHOOSE ONE)

ROASTED BEETS

tandori spiced yogurt, wild arugula

JUMBO LUMP CRAB CAKE

celery root remoulade

WILD JUMBO SHRIMP COCKTAIL

traditional cocktail sauce

OYSTER SAMPLER

three freshly shucked oysters

WINE PAIRING

Domaine Villaudiere, Sancerre, Loire, France 2024



ENTRÉE (CHOOSE ONE)

SHRIMP SCAMPI

pappardelle, garlic oil, white wine butter sauce

WILD COLUMBIA RIVER KING SALMON

confit tomato and fennel, romano beans, sauce vierge

DOUBLE R RANCH FILET MIGNON 6 oz.

with chimichurri sauce

WILD ROSS SEA CHILEAN SEA BASS (MSC CERTIFIED)

cauliflower puree, candied lemon, hazelnuts, brown butter +\$10

WINE PAIRING OPTION

Failla Chardonnay, Sonoma Coast, CA 2023

or

Truchard Vineyards Cabernet, Carneros, CA 2023



DESSERT (CHOOSE ONE)

CARAMEL BREAD PUDDING

with alaea red sea salt

KEY LIME PIE

tangerine coulis

ROSEN'S NEW YORK CHEESE CAKE

strawberry sauce

WINE PAIRING

Saracco Moscato d'Asti, Piedmont, Italy 2024



DINE LA COCKTAIL + \$9

Margarita Verde

100% blue agave silver tequila, agave, lime,
cucumber, basil, jalapeño & chili salt...on ice