

W/G

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 and 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 and sauce vierge

FILET MIGNON 6 oz. DOUBLE R RANCH

with chimichurri sauce

WILD ROSS SEA CHILEAN SEA BASS (MSC CERTIFIED)

cauliflower puree, lemon chutney, hazelnuts
and brown butter +10

Wine Pairing

(CHOOSE ONE)

Failla Chardonnay, Sonoma Coast, CA 2023

or

Truchard Vineyards Cabernet, Carneros, CA 2023



**DESSERT
(CHOOSE ONE)**

CARAMEL BREAD PUDDING

crème anglaise and 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

Dine-in only. Tax and gratuity additional