SUNDAY ROAST

$65 PER PERSON | $35 PER PERSONS *12 AND UNDER*

VEGETARIAN MODIFICATIONS UPON REQUEST

COURSE ONE

Maroulosalata Radicchio - Mizithra - Pistachio - Citrus

Vermentino, Commune, El Dorado Co. 2024 $18

OR

Squash & Pear Bisque Brown Butter Labneh - Sage - Aleppo - Walnut

Chardonnay, Saxon Brown *Green Acres Hill Vineyard* Carneros 2020 $25

COURSE TWO

Baharat Rotisserie Prime Rib Garlic Toum - Assorted Mezze - Spiced Jus

Nebbiolo, Paolo Scavino, Barolo 2022 $35

OR

Grilled Salmon Smoked Mussel Brodo - Warm Potato Salad

Pinot Noir, Hirsch Vineyards *The Bohan-Dillon* Sonoma Coast 2024 $35

COURSE THREE

Medjool Date Pudding Ember Caramel - Greek Yogurt Gelato

Madeira, Broadbent, *5 Yr Reserve* $14

OR

Tiramisu Espresso - Marscapone - Cocoa

Brachetto, Malvirà *Birbet* NV $16

5% surcharge will be added to provide a living wage and benefits to our employees.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."