# SUNDAY ROAST

**$75 PER PERSON**

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

Albariño, Lagar de Cervera, Rias Baixas 2025 **$16**

## COURSE TWO

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

Nebbiolo, Paolo Scavino, Barolo 2022 **$35**

OR

Grilled Scallops  Sunchoke - Tokyo Turnip - Fennel Soubise

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

## 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."*