



RESTAURANT WEEK 2018  
AUGUST 13<sup>th</sup> – SEPTEMBER 1<sup>st</sup>  
THREE COURSES \$49 PER PERSON  
WINES PAIRED WITH EACH COURSE \$28 PER PERSON OR \$11 PER GLASS

**STARTERS**

SMOKED WILD MUSHROOM TOAST

ricotta salata, smoked poblano, pickled golden raisin, roasted garlic  
*(il rose di casanova, la spinetta)*

MORGAN RANCH PRIME BEEF TARTARE

Hatch chili popper, black garlic aioli, last season's ramps, preserved egg yolk  
*(brella winery, pinot noir, willamette valley, oregon)*

CORNMEAL FRIED OKRA

spicy peanut sauce, crispy pork belly, basil, sesame seed  
*(jezebel, white blend, willamette valley, oregon)*

SCALLOP CARPACCIO

Local watermelon, cucumber, pepitas, charred corn, basil, serrano-lime vinaigrette  
*(broadside "wild ferment" chardonnay, central coast, california)*

**MAIN PLATES**

LANE SNAPPER

local field peas, tomatoes, spicy collard greens, potlicker  
*(carmel road "unoaked" chardonnay, monterey, california )*

MORGAN RANCH PRIME BEEF SIRLOIN

roasted wild mushroom, herb tater tot, bone marrow butter  
(ADD CRAB SALAD \$9)  
*(joe nathaniel "bodacious" red blend, napa valley)*

TENDERBELLY PORK LOIN

green chili hominy, ancho-peach salad, chicharrons  
*(valravn old vine, zinfandel, sonoma, california)*

CHICKEN ROULADE

John's carrots, tupps brewers grain porridge, roasted cebollitas  
*(sean minor chardonnay, sonoma coast, california )*

## DESSERT

Chocolate - Bourbon Caramel Ice Box Pie, Sour Cherry, Ancho Chili (*rebecca creek "texas ranger" single malt*)

Stone Fruit Salad, Shortbread Cookies, Vanilla Cream  
(*innocent bystander Moscato, swan hill, victoria, australia*)

Key Lime Crème Brulee, Toasted Marshmallow, Black Sesame, Graham Cracker  
(*watermelon mini crush cocktail*)