

# RESTAURANT WEEKEND

## *Three Course Tasting*

**\$75**

*Add wine pairings for an additional \$25*

## FIRST COURSE

 **Thick Cut Bacon**

*Honey Bourbon BBQ, Charred Corn Relish*

*Watermelon Mostarda, Cilantro*

*DeLille Cellars, "Chaleur Blanc", Columbia Valley, Washington*

OR

 **House Salad**

*Artisan Greens, Greenbrier Peaches, Red Quinoa*

*Pickled Onions, Almonds, Lemon Basil Vinaigrette*

*Bourgogne Blanc Chardonnay, Maison Shaps, Burgundy, France*

## SECOND COURSE

 **Seared Chilean Sea Bass**

*Beluga Lentils, Asparagus, Cauliflower, Radish Relish*

*Tarragon Beurre Blanc*

*Rose, Caves D'Esclans "Whispering Angel", Cotes de Provence, France*

OR

 **Surf & Turf**

*Four Ounce Grilled Wagyu Filet, 5 oz Lobster Tail*

*Boursin Whipped Potatoes, Broccolini*

*Chateau Laplagnotte-Bellevue, Grand Cru, Saint-Emilion, France*

## DESSERT

**Chocolate-Raspberry Delice**

**Earl Grey Ice Cream**

**Hazelnut, Raspberry Coulis**

*Blandy's, 5 year Sercial, Madeira, Portugal*

PRIME



WEST