



SALMON DERBY DINNER

AMUSE BOUCHE

BRISTOL BAY SOCKEYE SALMON CRUDO
TAMARI AND SESAME MARINATED SALMON, AVOCADO
WASABI PUREE, CUCUMBER, TOMATO, & CILANTRO
MICROGREEN

PAIRED WITH YOUR CHOICE OF
2022 WHITE BLEND OR 2022 G.S.M.

FIRST

FRIED HALLOUMI SALAD
FRISÉE & WATERCRESS SALAD, CITRUS SUPREMES,
HONEY & GRAIN MUSTARD VINAIGRETTE, FIRED
HALLOUMI CHEESE

PAIRED WITH YOUR CHOICE OF
2022 WHITE BLEND OR 2022 G.S.M.

SECOND

BEEF TENDERLOIN
4OZ PAN SEARED BEEF TENDERLOIN, CELERY ROOT
PUREE, FIG DEMI GLACE, FRESH FIG, & MUSTARD
FRILL GARNISH

PAIRED WITH
2017 WILLIAM "BITNER" BROWNE CABERNET
SAUVIGNON

MAIN

ALASKAN KING SALMON
6OZ PAN SEARED SALMON, CARROT GINGER PUREE,
LENTILS, BACON LARDONS, GRILLED FENNEL RELISH,
MICROGREENS

PAIRED WITH YOUR CHOICE OF
2022 UNOAKED CHARDONNAY OR 2017
PROPRIETOR RED BLEND

DESSERT

BEN PARIS MACARONS

PAIRED WITH
2019 FORTO

