

DINE IN THE VINES

out menu

Welcome glass of wine

Charcuterie board or passed hors d'oeuvres

Fresh Seasonal Salad

Roasted Jicama, fennel vinaigrette,
Padua cheese, and cashew nut

or

Vegetable Soup

with pancetta and truffle oil

Lobster Rice

with Buda lemon zest and tarragon oil

Pan-Fried Totoaba Fish

Mashed rutabagas, with white turnips and
tender fennel and canned kumquat

or

Ribeye

with Colinabo (root veg) pure, bone marrow,
Brussel sprouts

Almond Financer

French almond cake with tangerine custard
and vanilla ice cream

