



## DINNER

\$55

### 1ST COURSE

#### FRENCH STYLE ARTICHOKE & SPINACH DIP

roasted artichokes, sauteed spinach, garlic and shallot infused fontina cheese fondue, roasted red jalapeño, peppadew peppers, tortilla chips, fire roasted salsa

#### FIRECRACKER SHRIMP

chile glazed spicy blackened shrimp, jalapeños, crispy onions, cilantro, serrano and mexican crema

### 2ND COURSE

#### NEW YORK STRIP

aged parmesan risotto, madeira glazed fancy broccolini

#### CHILEAN SEA BASS

dusted and pan seared chilean sea bass, limoncello beurre blanc, citrus pesto, balsamic glaze, melting heirloom cherry tomatoes, aged parmesan risotto, madeira glazed broccolini

LA CHABLISIENNE, CHABLIS LA SEREINE, BURGUNDY, 2018, GLASS | 15

#### SIGNATURE LEGACY BURGER

...GROUND IN-HOUSE PRIME DRY AGED SIRLOIN BURGER

porcini, chanterelle, shiitake, crimini, and oyster mushroom confit, truffle goat cheese, boursin, foie gras truffle butter, smoked bone marrow, marinated heirloom tomato, peppadew peppers, challah

HIGHWAYMAN, CABERNET SAUVIGNON, SONOMA VALLEY, 2019, GLASS | 18

#### THAI STEAK NOODLE SALAD

prime filet medallions, watercress, frisee, grilled chilled mangos, avocado, heirloom cherry and campari tomatoes, toasted coconut, scallion, smoked salted peanuts, thai honey vinaigrette

ENROUTE, PINOT NOIR, RUSSIAN RIVER VALLEY, 2019 | 25

### 3RD COURSE

#### CHURROS

caramel lava and sweet coffee crème sauces

#### CHOCOLATE SHOCK

chocolate bavarian cream, chocolate ganache, chocolate foam  
chocolate crunch, with chocolate straw (limited)



## LUNCH

\$25

### 1ST COURSE

#### CHOPPED ORGANIC

finely chopped aquaponics, charbroiled organic chicken, crispy lardons, roasted corn, blistered heirloom cherry tomatoes, serrano ranch

#### THAI STEAK NOODLE SALAD

watercress, frisee, grilled chilled mangos, avocado, heirloom cherry and campari tomatoes, toasted coconut, scallion, smoked salted peanuts, thai honey vinaigrette

#### HEIRLOOM TOMATO

marinated heirloom cherry, and campari tomatoes, burrata, watercress pesto, honey glazed roasted grapes, balsamic glaze, candied walnuts

**BRAVIUM, CHARDONNAY, ANDERSON VALLEY 2019, GLASS | 16**

### 2ND COURSE

#### HOTBIRD

citrus brined buttermilk battered chicken, signature hot sauce, havarti, B&B pickles, heirloom tomato, orange blossom honey apple cider slaw

**LA CHABLISIENNE, CHABLIS LA SEREINE, BURGUNDY, 2018 | 15**

#### DBL' DBL CHZBGR

caramelized dry aged sirloin house ground blend, aged white cheddar, heirloom tomatoes, three onion bacon jam, spicy pickles

**TRIG POINT, ZINFANDEL, ALEXANDER VALLEY, 2020, GLASS | 15**

#### BANG BANG VEGGIE BURGER

hoisin and soy glazed house made veggie patty, avocado, hydro frisee, heirloom tomato, pickled red onion, sambal aioli, challah

**BODEGAS BORSO, BORSO ZARIHS SYRAH, 2018 | 18**

#### SMOKED TURKEY AVOCADO

mesquite smoked turkey, thick smoked bacon, boursin, avocado, heirloom tomatoes, dried cherries, peppadew peppers, hydro frisee, Dijon horseradish aioli, sourdough

**ALTAMURA WINERY, SAUVIGNON BLANC, NAPA VALLEY, 2018 GLASS | 16**