



JULY 24  
WHITE WINE PAIRING

\$75.00 per person

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FIRST COURSE

Ahi Tuna Tartare

*Sparkling, Domaine Carneros Rose, Napa Valley NV*

SECOND COURSE

Dungeness Crab Cocktail

served with mustard and cocktail sauce

*Sancerre, Le Petit Broux, Sancerre 2012*

THIRD COURSE

Oven Roasted Halibut

with tomato and shrimp picatta served with braised brussels sprouts

*Chardonnay, Domaine Ferret, Pouilly-Fuisse 2009*

FOURTH COURSE

Dover Sole

Pan fried with lemon butter sauce served with broccolini

*Chardonnay, Chalk Hill, Sonoma 2010*

FINAL COURSE

Key Lime Pie

with raspberry puree and fresh whipped cream

*Late Harvest, Pacific Rim, Vin de Glaciere, Columbia Valley 2010*