

FIRST TUESDAYS: NEW SOUL CALI

Tuesday, Dec. 1, 5 PM - 12 AM

Join us for the December installation of our popular pairing series (now on the first Tuesday of the month!) as we feature the next generation of great California wines! Arrive at your leisure for the dinner or order à la carte courses at the bar or on our patio. \$60 for 5 courses; \$100 with wine. Reservations suggested but not required.

FIRST

**2014 Tatomer 'Paragon Vineyard'
Grüner Veltliner - Edna Valley**

*Smoked White Fish, Cucumber,
Rye, Meyer Lemon Aioli, Dill*

SECOND

**2014 Matthiasson 'Linda Vista Vineyard'
Chardonnay - Napa Valley**

*Lobster, Avocado, Apple,
Celery, Brioche*

THIRD

**2012 Sandhi
Pinot Noir - Santa Rita Hills**

*Roasted Pork, Pomegranate,
Crispy Potatoes, Rosemary Jus*

FOURTH

**2013 Lieu Dit
Cabernet Franc - Santa Ynez Valley**

*Crispy Fried Short Rib, Turnip Purée,
Green Peppercorn & Shallot Cream*

FIFTH

Massican Vermouth Cocktail
*Hazelnut Financier, Dried Cherries,
Toffee-Hazelnut Crumble, Vanilla Anglaise*