

3 COURSES | \$45

SMALL PLATES

*select one***Fig Salad**

dried mission figs, beets, arugula, purple radish, white balsamic vinaigrette, fennel pollen

*suggested pairing**Grizzli Winery Riesling White Wine***Portobello Fries**

crispy portobello strips, garlic aioli

*suggested pairing**Grizzli Winery Riesling White Wine***French Onion Soup**

caramelized onion, rich beef broth, parmesan baked crostini

*suggested pairing**Grizzli Winery Merlot Red Wine*

LARGE PLATES

*select one***Peppercorn New York Striploin**

10oz New York Striploin, seasonal veg, mushroom medly, garlic mashed potatoes, cognac peppercorn sauce

*suggested pairing**Grizzli Winery Meritage Red Wine***Pan Roasted Sablefish**

6oz oceanwise sablefish, crispy polenta, seasonal veg, chili lime beurre blanc

*suggested pairing**Grizzli Winery Amaajiu White Wine | Natural Wine***Dukkah Cauliflower Steak**

cumin roasted cauliflower, sweet chili hummus, spiced dukkah

*suggested pairing**Grizzli Winery Riesling White Wine***Lamb Shank**

\$20 surcharge

Moroccan spice braised Lamb shank, bean cassoulet, seasonal veg, lamb jus

*suggested pairing**Grizzli Winery Cabernet Franc Red Wine***Chicken Supreme**

crispy pan-seared chicken, garlic mashed potatoes, seasonal vegetables, velouté

*suggested pairing**Grizzli Winery Rosé Wine*

DESSERTS

*select one***Creme Brûlée**

Grand Marnier and vanilla-infused custard, caramelized sugar, coconut whipped cream

*suggested pairing Grizzli Winery**Gewürztraminer Icewine***Cheesecake**

white chocolate matcha cheesecake, graham cracker base, coconut whipped cream

*suggested pairing Grizzli Winery**Cab Franc Icewine*