

1865

WINE CELLAR

DINNER MENU

SOUPS

Carrot & Parsnip – 8

Maple-roasted carrot and parsnip soup with fried veggie strips

Crab Avocado Timbale Bisque – 9

Jumbo lump crab and avocado timbale with smooth seafood bisque

SALADS

Caprese Stack – 13

Heirloom tomato layers with mozzarella, arugula, basil oil, and balsamic

Healthy Dream – 14

Spinach, kale, arugula, with blueberries, avocado, crumbled feta, walnuts and honey chia vinaigrette

SHAREABLES

Lamb – 24

Dijon herb crusted lamb lollipops over creamy asparagus risotto

Arancini – 18

Porcini mushroom arancini with arugula pesto and shaved parmesan cheese

SIDES

Roasted Baby Carrots – 6

Buttered Mashed Potatoes – 5

Parmesan Risotto – 5

Grilled Asparagus – 6

To better serve you, please inform your server if you have any known food allergies or dietary restrictions. Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

ENTRÉES

Duck Breast – 36

Pan seared duck breast, coated in an orange honey glaze, with Parmesan risotto and roasted baby carrots

Suggested pairing – Bin 408, Meiomi, Pinot Noir, 2017 – 14/46

Rib Eye – 42

17oz bone-in tomahawk cowboy steak, grilled and topped with demi-glace, served with mashed Yukon gold potatoes and grilled asparagus

Suggested pairing – Bin 468, Browne Family Vineyards, "Heritage", Cabernet Sauvignon, 2016 – 11/42

Filet – 38

8oz beef tenderloin, pan seared and topped with wild mushroom Madeira reduction, served with mashed Yukon gold potatoes and grilled asparagus

Suggested pairing – Bin 433, Red Rock, Merlot "Reserve", 2014 – 11/42

North Country Paella – 35

Three colossal shrimp, mussels, calamari, and sausage with saffron seafood risotto, herbs and roasted baby carrots

Suggested pairing – Bin 306, Meiomi, Chardonnay – 10/34

Lobster Ravioli – 30

Eight squid ink and egg lobster ravioli with blackened tomato cream sauce, buttered lobster claw garni and Reggiano Parmigiana "espuma"

Suggested pairing – Bin 340, Chateau de Montfort, Chenin Blanc, 2017 – 11/40

Asian Zoodles – 28

Spiralized zucchini "noodles" in teriyaki with black and white sesame seeds, cilantro, red onion, scallion, carrots, cabbage, snow peas, ginger with pressed hoisin mango tofu slice

Suggested pairing – Bin 341, P.J. Valckenberg, Gewürztraminer, Pfalz – 10/34

SWEET PLATE

Dessert Trilogy – 13

A trilogy of desserts artfully crafted by our culinary team, please inquire with your server regarding today's selection