

I865

WINE CELLAR

DINNER MENU

SALADS

Beet & Baby Kale Salad – 12

Beet, baby kale, goat cheese mousse, blueberry vinaigrette

Halloumi & Watermelon – 13

Grilled Halloumi cheese, watermelon heirloom cherry tomatoes, baby arugula, basil-infused olive oil, balsamic vinegar

Grilled Peach – 13

Gilled peaches, burrata, prosciutto, mint, baby arugula, honey balsamic vinaigrette, port wine reduction

SHAREABLES

Smashed Local Goat Cheese – 13

Vermont butter, goat cheese, EVOO, Maldon Sea Salt, basil chiffonade, sliced baguettes

Beef Tenderloin Carpaccio – 15

Beef tenderloin, baby arugula, smoked paprika aioli, grilled oyster mushrooms, lemon zest

Scallop Ceviche – 16

Citrus marinated sliced sea scallops, pineapple, tomato, parsley, basil, pea shoots

Tomato Tartar – 14

Roasted plum tomatoes, shallots, capers, Dijon mustard, garlic, soy, rainbow micro greens, shallot vinaigrette, house-made crostini

SIDES

Maple-Roasted Baby Carrots – 6

Grilled Asparagus – 6

Summer Sweet Corn Risotto – 6

Roasted Garlic Pommes Purée – 6

SWEET PLATE

Dessert Trilogy – 15

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

Maple Crème Brûlée with Almond Biscotti – 11

Dark Chocolate Silk Cake – 12

Raspberry sabayon, salted pistachios

Mascarpone Cheesecake – 12

ENTRÉES

Pork Shank – 38

22 oz Pork shank, San Marzano ragu, roasted garlic pommes purée, grilled asparagus

Suggested pairing – Domain Bousquet, "Reserve", Malbec, Argentina, Bin #605

Scallops – 42

Seared Diver scallops, lemon beurre blanc, summer sweet corn risotto, maple roasted baby carrots

Suggested pairing – Ca'Momi, Chardonnay, Napa Valley, California, Bin #250

Halibut – 36

7 oz Blackened halibut, mango avocado salsa, red pepper aioli, summer sweet corn risotto, maple roasted baby carrots

Suggested pairing – Whitehaven, Sauvignon Blanc, New Zealand, Bin #372

Rack of Lamb – 52

Mustard fennel rack of lamb, merlot pan jus, roasted garlic pommes purée, maple roasted baby carrots

Suggested pairing – Erath, "Resplendent", Pinot Noir, Oregon, Bin #402

Filet – 54

8 oz grilled filet mignon, roasted oyster mushrooms, black garlic molasses, Petit Syrah reduction, chive potato galette, grilled asparagus

Suggested pairing – Unshackled, Cabernet Sauvignon, California, Bin #466

Ribeye – 48

16 oz Ribeye steak, garlic steakhouse butter, chive potato galette, grilled asparagus

Suggested pairing – Alexander Valley Vineyards, Cabernet Sauvignon, California, Bin #470

Roasted Veal Tenderloin – 44

Veal tenderloin medallions, balsamic caper crème, summer sweet corn risotto, grilled asparagus

Suggested pairing – Klinker Brick, Old Vine Zinfandel, California, Bin #453

Quail – 34

Seared whole quail, chorizo, jasmine rice, braised figs, ruby port reduction, creamy polenta

Suggested pairing – Ca'Momi, Chardonnay, Napa Valley, California, Bin #250

Vegetarian Paella – 32

Spanish Bomba saffron rice, grilled artichokes, peppers, fava beans, tomato, Castelvetro olives, grilled focaccia

Suggested pairing – Whitehaven, Sauvignon Blanc, New Zealand, Bin #372

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.