

GIA

DRINK EAT LISTEN

Chef Table Tasting Menu

Hosted By:

Executive Chef, Anders Benton and Bar Manager, Dan Lis

Wednesday, July 11, 2018

7:00pm

First Course

Heirloom Tomatoes

Olive Oil Powder, Balsamic, Basil

Paired With

Celery and Fennel Shrub

Second Course

Tomato Bread Pudding

Radish Butter, Tomato Powder

Paired With

Dry Riesling

Third Course

Charred Octopus

Romesco, Buttermilk, Shiso

Paired With

Melissa Kelly Russian River Valley Pinot Noir

Fourth Course

Goat Cheese Sorbet

Cherry Cobbler, Tarragon

Paired With

Buzz Worthy Cocktail

\$40 Plus Tax and Gratuity