



FEATURED MENU

Enjoy a multi-course menu thoughtfully created by our Executive Chef, each dish paired with acclaimed Groth Vineyards & Winery.

BLUE CRAB & TRIPLE CREAM BRIE BISQUE

Basil Pistou

Paired with:

Groth Sauvignon Blanc, Napa Valley 2024

PARMESAN-CRUSTED ALASKAN HALIBUT

Grilled Spring Asparagus, Gremolata, Bucatini

Paired with:

Groth Estate Chardonnay, Napa Valley 2023

BRAISED VEAL SHOULDER PAPRIKASH

Sweet Pea Studded Nokedli

Paired with:

Groth 'Oakcross' Proprietary Red, Oakville, Napa Valley 2021

PRIME CHAIRMAN'S RESERVE FILET OF BEEF

Grilled Ramps & Morel Mushrooms, Cognac Cream, New Potato Dauphinoise

Paired with:

Groth Oakville Cabernet Sauvignon, Oakville, Napa Valley 2022

BONNE BOUCHE FINALE

Gouda, Gruyere, Nut Brittle, Dark Chocolate

