



# Independence Day 2023

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## *Amuse Bouche*

### *First*

#### WATERMELON SALAD

heirloom tomato, cucumber, garden basil, fresh ricotta, balsamic

### *Second*

#### SCALLOP

short rib agnolotti, peas, red wine jus

### *Third*

#### BUTTERMILK FRIED TEXAS QUAIL

thyme honey, pickled garden peppers, smoked blue cheese crema

## *Intermezzo*

### *Fourth*

#### PRIME BEEF TENDERLOIN

pommes purée, chive butter, caramelized onion jus

### *Fifth*

#### CREAM PUFFS

ambrosia, vanilla bean ice cream

## *Petit Fours*

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\$135++ Per Person

*no modifications or split plates please; wine pairings available*



## Wine Pairings

\$85 PER PERSON

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### WATERMELON SALAD

Pierre Sparr · Crémant d'Alsace; Brut Rosé · (France)

### SCALLOP

Alex Foillard · Brouilly (Cru Beaujolais) (Gamay) · 2020 (France)

### BUTTERMILK FRIED TEXAS QUAIL

Matt Taylor · Pinot Noir · Sonoma Coast ·  
« Cuvée Kaela ~ Komorebi Vineyard » · 2017 (California)

### PRIME BEEF TENDERLOIN

Jordan · Cabernet Sauvignon ·  
Alexander Valley-Sonoma County · 2018 (California)

### CREAM PUFFS

Laurent-Perrier · Champagne Demi-Sec ·  
« Harmony » · (France)

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