

# Seasonal Menu

Available after 5pm  
October 7 through 13

## APERITIVO

**Lobster Tail**  
**with Lemon Butter**  
Arugula Salad  
-24-

*Sommelier Recommends:*  
*Laurent-Perrier, Brut, Champagne*  
*Tours-sur-Marne, France, NV (187 mL)*

## PLATOS

**Rosemary Grilled Veal Chop**  
**with Raspberry Coulis**  
Parmesan Brussels Sprouts  
Shiitake Risotto  
-68-

*Sommelier Recommends:*  
*Carlos Serres, 'Reserva', Tempranillo/Garnacha*  
*Rioja, Spain, 2014*

## FUERTES

**Oven Baked Flounder**  
**with Bay Scallop Pasilla Cream**  
Parmesan Brussels Sprouts  
Shiitake Risotto  
-65-

*Sommelier Recommends:*  
*Cuvaison, 'Estate', Sauvignon Blanc*  
*Los Carneros, Napa Valley, California, 2022*

## ADICIONALES

**Lamb Rack**  
-48-

*Sommelier Recommends:*  
*Jules Taylor, Pinot Noir*  
*Marlborough, New Zealand, 2021*

## POSTRES

**Pumpkin Crème Brûlée**  
-12-

*Sommelier Recommends:*  
*Croft 'Reserve Tawny', Port*  
*Douro, Portugal, NV*

