

# SIX *two* EIGHT

## **1<sup>st</sup> Course: Wonton Trio**

*Seared Ahi Tuna, Crispy Tea Duck, Caramelized Pork Belly*  
*2022 Quattro Theory Sauvignon Blanc, Napa Valley, California*

## **2<sup>nd</sup> Course: Macadamia Crusted Halibut**

*Parmesan Risotto, Prosciutto wrapped Asparagus, Lemon Cream Sauce*  
*2021 Jordan Chardonnay, Russian River Valley, California*

**OR**

## **Bacon Wrapped Filet Mignon**

*Herb roasted Fingerling Potatoes, Wild Mushrooms, Black Garlic Green Beans,*  
*Cowboy Butter Pan Sauce*  
*2014 Chateau Puy Blanquet Merlot, Saint Emilion, France*

## **3<sup>rd</sup> Course: Black Forest Cake with Dipped Strawberries**

*NV Broadbent Tawny Port, Duoro, Portugal*

*\$95 per person / \$125 per person with Wine paring*