



## Silicon Valley Menu

### FIRST COURSE

#### Arugula Salad

dates, pickled red onion, chèvre, orange cumin vinaigrette  
*Donati Pinot Blanc*

#### Cola Braised Pork Belly

spinach, sweet corn and mascarpone puree, braising jus  
*Gatos Locos Zinfandel*

### SECOND COURSE

#### Pan roasted Halibut

gingered haricot verts, basil mash potatoes, citrus beurre blanc  
*Creekview Arroyo Seco Chardonnay*

#### Grilled Kobe Flap Steak

asparagus, blue cheese polenta, maderia demi glace  
*Lolonis Cabernet Sauvignon*

#### Shrimp Risotto

coconut, green onion, toasted almonds, beurre monte  
*Ventana Sauvignon Blanc*

### THIRD COURSE

#### Sorbet Duo

seasonal selections  
*BV Muscat de Beaulieu*

#### Fire Roasted Peaches

streusel, reduced balsamic - molasses,  
*J. Lohr Late Harvest Riesling*

\$35 per person

\$12 for Wine Pairing

Excludes beverages, taxes & gratuities  
No substitutions please

Executive Chef – Taylor Boudreaux  
Chef de Cuisine- Tim Chyrek