

PAX-AM SUPPER



Served Family Style

Sweet and Sour Watermelon

queso fresco, lime, grilled rind, basil oil

Spring Greens Salad

sprouted lentils, wild rice, caramelized
onion, buttermilk dressing

Thierry Tissot, 'Bugey' Brut, FR

Grilled Petite Summer Squash

polenta, tomato, Dalmatinac, apple

Fount Rosé of Pinot Noir/Grenache, RRV/Lodi, CA

Grilled Portuguese Octopus

paprika, smoked potato, ricotta

The Eyrie Vineyards, Pinot Gris, Dundee Hills, OR

Braised and Fried Chicken

braised greens, celery root, celery seed dressing

Corazon Del Sol, Malbec, Mendoza, Argentina

Chocolate Mousse

vanilla glaze, chocolate cookie,

salted vanilla ice cream

Quinta de la Rosa, LBV Ruby Port, Douro, PT '12

\$50pp

(tax & gratuity not included)

Entire table participation required

Optional Beverage Pairing

\$40pp