

KLINKER BRICK

WINE DINNER MENU

First Course

OYSTER ON THE HALF SHELL TRIO

- caviar, crème fraîche, micro radish, lemon
- cucumber-lychee granita, apple, pomegranate
- yuzu, ginger, shiso, sesame, crispy shallots

ALBARINO 2018

Second Course

BUTTER LETTUCE SALAD

seared day boat scallop, crisp guanciale,
warm baked goat cheese, strawberry-blood orange vinaigrette

ROSÉ 2020

Third Course

DRY RUBBED BISON TENDERLOIN

parsnip-potato puree, creamy brussels sprouts,
roasted baby vegetables, cherry-onion chutney

FAROS SYRAH 2015

Dessert Course

CHOCOLATE COBBLER

salted caramel ice cream, marshmallow aire,
raspberry liqueur reduction

OLD GHOST ZINFANDEL 2017

MENU IS SUBJECT TO CHANGE