



**SANTA FE WINE & CHILE DINNER
WITH HOST CRAWFORD MALONE**

Thursday, September 24, 2020, 6:30 PM

\$130 per person plus tax and gratuity

SEARED SCALLOPS

**brown butter, apple-butternut squash purée,
watercress, grilled peaches**

2018 Chardonnay, Los Carneros

POLENTA GNOCCHI

**braised short rib ragout, spanish goat cheese,
sauce naturel**

2016 Merlot, Mt. George Vineyard, Coombsville, Napa Valley

PRIME STRIPLLOIN

**grilled and sliced, shiitake mushroom duxelles,
shallot purée, tarragon braised potatoes**

2017 Cabernet Sauvignon, GEO, Coombsville, Napa Valley

MASCARPONE PEAR TART

sweet balsamic gel, dark rum caramel, chantilly

2016 M. Chapoutier, Banyuls

Executive Chef: Joshua Ortiz

General Manager: Karen Gallegos