



TASTE SUMMER'S BEST

Celebrate the vibrant flavors of the season
with our lunch highlights

APPETIZERS

EAST COAST OYSTERS

Mignonette, Horseradish *(gf)*

Wine pairing

Telmont, Brut Reserve, Champagne (Magnum)

HIRAMASA

Coconut, Coriander *(gf)*

Wine pairing

Vermentino, Giunco, Cantina Mesa, 2022, Sardinia, Italy

ENTRÉES

BLACK HAWK BRISKET BURGER

Double Patty, Austrian Gruyère, Smoked Bacon

Wine pairing

Syrah, First Flight, Domaine Graeme & Julie Bott, 2021, Rhône Valley, France

SEARED STEELHEAD TROUT

Rutabaga, Fennel, Blood Orange *(gf)*

Wine pairing

Sauvignon Blanc, Sancerre, La Moussière, Alphonse Mellot, 2022, Loire Valley, France