

MENU

PATRIMONY & BRASSERIE SLO

APPETIZERS

Scallop Tar Tare
crispy nori, finger limes

Local Oysters
on half shell, ginger mignonette

Caviar
whipped burrata, crispy potato

Cauliflower Panna Cotta
lobster salad

Krug NV Brut Champagne 169th Edition

FIRST COURSE

Veal Cheeks
salsify puree, roasted mushrooms, black
truffles

2018 Patrimony Cabernet Franc

SECOND COURSE

Red Wine Braised Turbot
sea beans, roasted leeks, crispy potatoes,
beurre rouge

2016 Patrimony Cabernet Sauvignon

THIRD COURSE

Red Oak Roasted Eye of the Ribeye
fondant potatoes, glazed pearl onions,
wilted spinach, bearnaise

2018 Caves Des Lions

DESSERT

Red Currant & Chocolate Torte
dark chocolate cream, red currant glee,
almond jaconde

Taylor 20 Year Tawny Port
