



# Christopher Murer

\$75 per guest  
\$91 with wine pairing

## **Appetizer**

### ***Local Blue Cheese***

grape gelee, mixed nut crumble  
shaved prosciutto

*Brick Barn Grenache Blanc, Santa Ynez Valley '16*

## **Second**

### ***Ravioli***

charcoal, purple cauliflower, sundried tomato  
romanesco, parmesan

*Trefethen Chardonnay, Napa '16*

## **Entrée**

### ***Beef Filet***

watercress, pate, baguette crisp, demi

*Force of Nature Zinfandel, Arroyo Grande '16*

## **Dessert**

### ***Stained Glass Cookie***

toasted meringue, chocolate **crèmeux**  
graham streusel

*Saddlerock Muscat, California '16*

\*Items and prices are subject to  
change depending on availability

\*Due to the nature of this menu  
there will be no substitutions

\*Tax and gratuity are not included