



CELEBRATE 250

AN AMERICAN PAIRING DINNER
Saturday, July 4, 2026
250 per person

APPETIZERS

choice of one

GNOCCHI BATONNETS
truffle lemon beurre blanc, snow peas, parmesan

QUAIL
carrot purée, pearl onions, poultry jus

BUTTERMILK CHICKEN NUGGETS
beurre blanc, shaved black truffle, green oil

SCALLOPS
romesco sauce, charcoal buñuelo, tart apple drops

TURNER'S CUT CAESAR SALAD
baby gem lettuce, homemade caesar dressing, garlic,
18-month aged parmesan cheese, brioche croutons

TURNER'S CUT ICEBERG SALAD
bacon, honey roquefort dressing, tomato powder

MAINS

choice of one

8 OZ AMERICAN WAGYU FILET

12 OZ AMERICAN WAGYU NY STRIP

COLORADO LAMB CHOP
potato terrine, black garlic purée, smoked pea purée,
lamb demi-glace

DOVER SOLE
meunière, capers, asparagus

SIDES

choice of one

ROASTED BABY RAINBOW CARROTS
honey macallan butter, carrot tops

CRISPY POTATO MOCHI
truffle oil, parmesan cheese, smoked garlic
aioli

VELVETY POTATO PUREE

BRUSSELS SPROUTS
applewood smoked bacon dressing

DESSERTS

choice of one

CHOCOLATE SOUFFLE TART
valrhona guanaja 70% chocolate, gianduja,
grand marnier ice cream

SUPER SORBET
blue spirulina sorbet, caramelized fox nuts,
beet cake

CREME FRAICHE CHEESECAKE
mandarin custard, citrus segments, almond
sablé, micro mint

TURNER'S CUT OPERA
macallan harmony collection, espresso
buttercream, almond dacquoise

CITRUS MERINGUE
*can be made gluten free upon request
yuzu namelaka, lemon curd, lime streuse

WINE PAIRINGS

KOSTA BROWNE, Sonoma Coast, Pinot Noir
MT BRAVE, Mount Veeder, Cabernet Sauvignon

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.