

THE VARNISH ROOM



Bisque |

lobster cream, chanterelle mushrooms

**Veuve Ambal Brut, France*

Heirloom & Burrata Salad |

heirloom tomatoes, roasted peach's, Bear Creek micro mix greens,
fresh cherries, burrata cheese, pine nuts, balsamic vinaigrette

**Cakebread Chardonnay, California*

Crispy Sticky Pork Belly with Scallops |

ginger-beer hoisin glaze, homemade
kimchee, mango mustard Sauce

**Anne Amie Pinot Noir, Oregon*

Wagyu Strip |

seared strip steak, creamy gorgonzola polenta,
wild mushroom ragu, cognac cream demi

**Franks Family Cabernet, California*

Beignets & Cream |

pastry crème filled beignets, cinnamon-coffee crumble,
latte ice cream

**Taylor Fladgate 20yr Port*