

# Paired Lunch

## 10 people

Amuse bouche - blt bite paired with champagne

1st course - roasted beet salad, pickled strawberries and jalapeños, goat cheese, candied spiced pecans, fig balsamic beet dressing - paired with rose

2nd course - Laotian beef app, seared tenderloin, fish sauce, lime juice, red wine, Thai basil, lemongrass, crispy shallots, fried capers - paired with petite syrah

3rd course - seared scallops, roasted fennel, pea tendrils salad, bacon crisps, caramelized strawberry cream sauce - paired with a buttery chardonnay

4th course - chocolate torte, beet and fig cream sauce, goat cheese cream, candied spiced pecans, candied basil - paired with pinot noir

