



MISSION + MARKET

JULY 22ND - JULY 27TH

\$65 MENU | WINE PAIRING \$60 SUPPLEMENT

1

COURSE

AMUSE

ORGANIC TOMATO SALAD

GOAT CHEESE, BASIL



2

COURSE

LOCAL KALE SALAD

LOCAL PEACHES, GOAT,
CHEESE, PASSIONFRUIT
DRESSING

Scattered Peaks | Sauvignon Blanc
| Napa Valley | 2021

TUNA TARTARE

SLICED AVOCADO,
SESAME ORANGE GINGER
DRESSING

Mumm | Brut | Napa Valley | NV

JUMBO LUMP CRAB CAKE

LEMON MUSTARD SAUCE

Maddalena | Chardonnay |
Monterey | 2022

YUZU TEMPURA SHRIMP

SPICY MANGO CHUTNEY

Moncontour | Brut Rose | Loire Valley | NV

3 COURSE

PISTACHIO CRUSTED HALIBUT

SUMMER VEGETABLES,
PISTACHIO PESTO

Vincent Wegner | Chablis |
France | 2021

HERB ROASTED CHICKEN

TOMATO RISOTTO,
NATURAL JUS

Routestocek | Cabernet Sauvignon |
Napa Valley | 2020

SEARED SEA SCALLOPS

GRILLED LEEKS, ONIONS,
POTATOES, BLACK
CURRANT GASTRIC

Daou | Bodyguard | Chardonnay |
Santa Barbara | 2021

10 OZ. NY STRIP

CHIMICHURRI, FRENCH FRIES

The Stag | Cabernet Sauvignon |
Paso Robles | 2021

ROASTED SALMON STEAK

SPINACH SCENTED
RICE GRITS

Daou | Bodyguard | Chardonnay
| Santa Barbara | 2021

GINGER MARINATED DUCK STEAK

COCONUT PANANG
CURRY, CHINA BLACK RICE

Panicaut | Plan de Dieu |
Cote du Rhone | 2020

4

COURSE

TRES LECHE BREAD PUDDING

SALTED CARAMEL
ICE CREAM

Château d'Arche | Sauternes |
Bordeaux | 2018

CREAM CHEESE POUND CAKE

RUM SAUCE, BROWN
BUTTER ALMOND ICE
CREAM

Nieoporto, 20yr Tawny Port,
Duoro Valley

JENI'S BRAMBLEBERRY ICE CREAM SUNDAE

Château d'Arche | Sauternes |
Bordeaux | 2018

DARK CHOCOLATE TORTE

CHOCOLATE CREMOSO,
WHIPPED CREAM, VANILLA
ICE CREAM

Nieoporto, 20yr Tawny Port,
Duoro Valley