



TABLE + BAR

NEWTON WINE DINNER

FIRST COURSE

SMOKED BURRATA | SHAVED ARTICHOKE | CELERY SALAD

Citrus Gremolata | Bagna Cauda Vinaigrette

Veuve Clicquot Yellow Label

SECOND COURSE

BELLWETHER FARMS RICOTTA RAVIOLI | DUCK EGG | ESCAROLE

Tangerine Spiced Pine Nuts | Brown Butter Honey

Newton Chardonnay Unfiltered

THIRD COURSE

SANTA BARBARA SPOT PRAWN CRUDO

Garlic Cured Fava Beans | Grana Padano | Frisee

Newton Cabernet Sauvignon Unfiltered

FOURTH COURSE

TRIO OF COLORADO LAMB

Moroccan Spice Glazed Lamb Chops
Crispy Sweetbreads | Pomegranate Shrub Cured Figs
Braised Lamb Leg with Stuffed Roasted Baby Eggplant

Puzzle Blen-Bordeaux Spring Mountain

DESSERT

MILLE FUILLE

Tahitian Vanilla Mousseline | Poached Bartlett Pear | Nougatine Tuile

Veuve Clicquot Demi Sec



T A B L E + B A R