

garré
MENU

1ST COURSE

DUNGENESS CRAB CAKES WITH CILANTRO LIME COLESLAW
WINE PAIRING - 2022 PINOT GRIGIO

2ND COURSE

BABY MIXED GREENS SALAD, AVOCADO, GOAT CHEESE
CRUMBLE, HAZELNUTS, CURRANTS, HONEY KUMQUAT
VINAIGRETTE
WINE PAIRING - 2022 ROSATO DI PRIMITIVO

3RD COURSE

CREAMY GARLIC & MUSHROOM ORZO
WINE PAIRING - 2019 CABERNET FRANC

4TH COURSE

BEEF BOURGUIGNON, GRILLED ASPARAGUS & ROASTED
YUKON POTATO
WINE PAIRING - 2018 NONNA'S ROSSO

5TH COURSE

CHOCOLATE MOUSSE TOPPED WITH A FIG GLAZE
WINE PAIRING - 2018 RED VELVET DESSERT WINE