

Stone Peak Tasting Menu  
\$59 per person  
Add wine pairings: \$25 per person



Spring Pea & Leek Soup v, gf  
ricotta, basil, extra virgin olive oil

*~~2018 Kim Crawford Sauvignon Blanc ~~*

or

Spring Green Salad v, gf  
shaved vegetables, toasted pumpkin seed, fresh berry, OML honey vinaigrette

*~~2019 Quails Gate Chasselas-Pinot Blanc~~*

~~~~~

Beef

Certified Angus Beef tenderloin, wild mushrooms, truffle crisp new potato, red wine jus

*~~2017 Sandhill Cabernet Merlot~~*

or

West coast Salmon gf  
prosciutto wrapped Kuterra salmon, spring vegetable purée, braised chickpea

*~~2015 Wine By Joe Pinot Noir ~~*

or

Vegetable Rigatoni vg  
braised chickpea, spring greens, cherry tomato, tomato sauce, arugula

*~~2019 Quails Gate Chasselas-Pinot Blanc~~*

~~~~~

Classic Crème Brulee  
biscotti, berries

or

Traditional Italian Chocolate Torte gf  
espresso cream, almond brittle, meringue

v = Vegetarian | vg = vegan | gf= Gluten Free  
please inform your server of any allergies or dietary restrictions. dietaries are listed,  
however our kitchen produces items that are not gluten free/nut free/dairy free. additional options may be available.  
groups of six or more are subject to an 18% auto gratuity