



RouteStock Wine Dinner  
Thursday, May 12th

course 1

RouteStock Sauvignon Blanc, Napa Valley '20  
Lobster Raviolo with Brown  
Butter + Sage

course 2

RouteStock Chardonnay, Carneros '20  
Scallop with Drunkin Leeks  
Beurre Blanc

course 3

RouteStock Pinot Noir, Sonoma Coast '20  
Poached Pear with a Chicken  
Truffle Goat Cheese Medallion

course 4

RouteStock Cabernet Sauvignon, Napa Valley '20  
Braised Short Rib with a Mole Demi-Glace  
+ Vegetable Medley

*\$145 per person, includes tax & gratuity*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk in food-borne illnesses.