

Phil's

WINE CELLER DINNER

FEATURING ARTISAN FRENCH WINES

Seven O'Clock Hors D'oeuvres

To include spanish ham, duck confit stuffed mushrooms.
Pickled vegetables.

Duck Breast Crostini

House-made duck breast prosciutto.
Roasted apple gastrique.

Wild Mushroom Stuffed Petrale Sole

Astoria caught petrale sole filet rolled with Chantell mushrooms
and lightly poached in an elegant, Dungeness crab broth.
Foie and brown butter garnish.

Winter Citrus and Greens

A warm wild green salad tossed with a variety of citrus,
16-month aged manchego, citrus hazelnut vinaigrette.

Herb Crusted Leg of Lamb

Slow roasted Anderson Valley leg of lamb. Baby artichokes and
wild mushroom risotto. Horseradish sunchoke puree.

Mason Jar Crème Brulee

Our own rustic creme brulee.
Made with late harvest reisling.

CHEF
Brandon J. Rice

Château de Beaucastel®

CHATEAUNEUF-DU-PAPE



January 27, 2018 at 7pm

\$150 per person

8 seats available

RSVP by 1/24/17

