



ALPHA OMEGA
Collective



TOLOSA



ALPHA OMEGA



PERINET



TWO SQUARED

AMUSE BOUCHE

FIRST

Grilled Australian Prawns | citrus vinaigrette, potato confit, harissa, baby greens

Two Squared Chardonnay, Arroyo seco, Monterey County, California 2022

SECOND

Hokkaido Scallop & King Crab | Forbidden rice risotto, uni toast points

Tolosa 1772 Chardonnay, San Luis Obispo coast, California 2020

THIRD

Pepper Seared Beef Carpaccio | veal sweatbreads, onion consommé, gruyere crostini

Tolosa 1772 Pinot Noir, San Luis Obispo coast, California 2020

FOURTH

Footprints Farm Pan Seared Duck Breast Margret | duck confit ravioli,
duck fat roasted root vegetables, candied cranberries

Merit Priorat, Catalunya, Priorat, Spain 2018

FIFTH

Garlic & Herb Lamb Loin | celery root & potato gratin, caramelized turnips, pomegranate Demi-glacé

Two Squared red blend, Cabernet, Merlot, Malbec, Petit Verdot, Napa Valley California 2021

DESSERT



Executive Chef/Partner: Jessica Bauer

Chef de Cuisine: Michael Guadagnolo

Executive Pastry Chef: Nathan Bateman

Wine Director: Rodman Walker

*The consumption of raw or under cooked meat, poultry, seafood, shellfish and/or eggs may increase the risk of food borne illness.