

The Road to Quintessa

*Join us on the road to a region where it's beautiful
one day and perfect the next.*

June 21st 2022 at 6pm

\$125 per person

(tax and gratuity)

Capesenta e Polenta

Flowers Chardonnay 2019

pan-seared sea scallop w/ basil pesto polenta cake & red bell pepper sauce

Romeo con Risotto

Benton Lane Pinot Noir 2019

macadamia nut encrusted halibut, spinach risotto & a curry cream sauce

Salmone Tarragone

Leviathan Red Blend 2019

grilled salmon, seared asparagus & tarragon butter sauce

Lombanino di Cordero

Faust Cabernet 2019

baby lamb chop, crimini mushrooms, green peppercorn & dijon bordelaise sauce

Medagloin di Manzo

Quintessa Red 2018

*beef tenderloin medallions, madeira sauce w/ sundried plums
& smashed sweet potato*

Chocolate Mousse Cake

Ramos Pinto Porto

light, airy chocolate cake w/ a delicate mousse filling

**Reservations can be made through Open Table or by calling 972.771.9687*

**credit card required to hold reservations*