



SEAFOOD

WINE & UNWIND

Smoked Trout \$11

Pickled beans, New Farm greens, cucumber ribbons, dill fronds

Pair with:
Legacy Pét-Nat Pinot Blanc 2020

Red King Crab Legs \$19

Iceberg slaw, fresh lemon, roasted garlic & herb butter

Pair with:
Legacy Viognier Orange wine 2021

Antipasto Di Mare \$15

Squid, shrimp, cuttlefish, bay scallops, octopus, petite salad

Pair with:
Flying Change Chardonnay 2018

Fried Halibut \$16

Arugula salad, shaved fennel & radish, olive & caper aioli

Pair with:
Underdog Rosé 2021

Seafood Tower *serves 2-4* \$75

Oysters (4pc), shrimp ceviche, grilled & chilled red king crab legs, smoked trout, tuna crudo, antipasto di mare, crab salad slider (2pc), horseradish, mignonettes, lemon, olive & caper aioli, side of parmigiano truffle fries

Pair with:
Blanc de Blanc 2017 *or*
Estate Chardonnay 2019

