edwins too

Amuse-Bouche

Pan-seared Sea Scallop
braised beluga lentils
La Font du Vent, "Les Promesses" Côtes du Rhône Blanc, Rhone, FR 2018

Dry-aged Strip Steak Tartare
mustard & black peppercorn vinaigrette, grilled garlic bread
Tenuta Santa Maria, Valpolicella Classico Superiore, Veneto 2017

Grilled Sturgeon
sweet onion & horseradish cream
Morgan, Highlands Chardonnay, Santa Lucia Highlands, CA 2017

Black Truffle Gnocchi
parmigiano cream, chive oil
Castello Sonnino, Chianti Montespertoli, Tuscany, IT 2018

Lamb Pot Roast
fingerling potatoes, brussels sprouts, carrots, cipollini onions, braising jus
Ramsay, North Coast Cabernet Sauvignon, North Coast, CA 2018

Pomegranate & Orange Sorbet
corn syrup tuile
Marenco, Brachetto d'Acqui Pineto, Piedmont, IT 2019

Layered Puff Pastry Cake
chocolate cookie crumble, milk chocolate mousse
Dashe Cellars, Late Harvest Zinfandel, Dry Creek Valley, CA 2017

Mignardises

Seven Course Tasting Menu - $95 + tax & gratuity

Optional Seven Course Wine Flight - Additional $75

edwins too

Amuse-Bouche

Pan-seared Sea Scallop
braised beluga lentils
La Font du Vent, "Les Promesses" Côtes du Rhône Blanc, Rhone, FR 2018

Dry-aged Strip Steak Tartare
mustard & black peppercorn vinaigrette, grilled garlic bread
Tenuta Santa Maria, Valpolicella Classico Superiore, Veneto 2017

Grilled Sturgeon
sweet onion & horseradish cream
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parmigiano cream, chive oil
Castello Sonnino, Chianti Montespertoli, Tuscany, IT 2018

Lamb Pot Roast
fingerling potatoes, brussels sprouts, carrots, cipollini onions, braising jus
Ramsay, North Coast Cabernet Sauvignon, North Coast, CA 2018

Layered Puff Pastry Cake
chocolate cookie crumble, milk chocolate mousse
Dashe Cellars, Late Harvest Zinfandel, Dry Creek Valley, CA 2017

Mignardises

Five Course Tasting Menu - $75 + tax & gratuity

Optional Five Course Wine Flight - Additional $55

edwins too

Amuse-Bouche

Pan-seared Sea Scallop
braised beluga lentils
La Font du Vent, "Les Promesses" Côtes du Rhône Blanc, Rhone, FR 2018

Lamb Pot Roast
fingerling potatoes, brussels sprouts, carrots, cipollini onions, braising jus
Ramsay, North Coast Cabernet Sauvignon, North Coast, CA 2018

Layered Puff Pastry Cake
chocolate cookie crumble, milk chocolate mousse
Dashe Cellars, Late Harvest Zinfandel, Dry Creek Valley, CA 2017

Mignardises

Three Course Tasting Menu - $55 + tax & gratuity

Optional Three Course Wine Flight - Additional $35