

edwins too

*An Exploration of American Chophouses, Wine & Cocktails
January 15-17, 2021*

Amuse-Bouche

Jumbo Shrimp Cocktail

wild-caught shrimp, smoked tomato, horseradish cream, lemon
*Martini, Fords Gin, Dolin Dry Vermouth, Regan's Orange Bitters, lemon twist
1893 - Delmonico's Restaurant, New York City, USA*

Caesar Salad

tableside preparation: romaine, parmesan, anchovy, garlic
*Grgich Hills Estate, Estate Grown Fumé Blanc, Sauvignon Blanc, Napa Valley, CA 2017
1924 - Caesar's, Tijuana, Mexico*

Lobster a la Newberg

rich lobster cream, puff pastry
*Hope Family Winery, Treana Blanc, White Blend, Central Coast, CA 2018
1876 - Delmonico's Restaurant, New York City, USA*

Potatoes Hasselback

new potatoes, black truffle cream, grated black truffle
*Frog's Leap, Chardonnay, Napa Valley, CA 2018
1953 - Hasselbacken Restaurant, Stockholm, Sweden*

Dry-aged Strip Steak Diane

creamed spinach croquette
*Buehler Vineyards, Estate Grown Cabernet Sauvignon, Napa Valley, CA 2017
1937 - Quaglino's, London, England*

Baked Alaska

ice cream cake, flambéed tableside
*Old Fashioned Cocktail, Wild Turkey 101, Demerara sugar, Angostura bitters, citrus oils
1867 - Antoine's, New Orleans, USA*

Mignardises

*Chophouse Menu \$95
Wine & Cocktail Flight \$75*