

# PEAK SEASON CORN DINNER

July 14 2026

## MEXICAN STREET CORN INSPIRED CHOWDER

Cilantro Pesto, Pepitas, Cotija, Chili Oil  
(2023 Marimar, Unoaked Chardonnay, Sonoma)

## CACIO E PEPE CORN RISOTTO

Yellow Market Corn, Leeks, Parmesan, Black Pepper  
(2023 Anko, Torrontes, Argentina)

## GRILLED PACIFIC SEA BASS

Fresh Corn Polenta, Roasted Tomato & Thyme Compote  
(2019 L.A. Cetto, Nebbiolo, Mexico)

## RED WINE BRAISED BRISKET

Yellow Corn Spoonbread, Market Plum Glaze,  
Smoked Pearl Onions  
(2025 Ridge, Zinfandel Blend, Paso Robles)

## PAN DE ELOTE

Sweet Corn Cake, Cajeta, Carmel Corn Ice Cream  
(2022 Viu Manent, Semillion, Chile)

## **Bubbles, Bubbles, Bubbles:**

Cava—Castillo Perelada, Spain, Brut NV	12	46
Cava—Castillo Perelada, Spain, Rose, Brut	14	50

## **Whites:**

	<b>GLS</b>	<b>BTL</b>
Cecchetto, Manzoni Bianco, Italy 2023	16	54
Better Half, Sauv Blanc, NZ 2024	12	46
Maison, Sancerre (AC), France 2023	23	73
Austin, Chardonnay, Paso Robles, CA 2024	11	42ltr

## **Rose:**

Mariella, Setubal, Portugal 2023	11	38
----------------------------------	----	----

## **Reds:**

Ruby Vineyard, Pinot Noir, Oregon 2022	16	50
Highlands 41, Red Blend, Paso Robles 2023	11	42 ltr
Can Blau, Spanish Garnacha 2021	15	55
Hill Family, Zinfandel, Napa 2022	16	52
Quilt, Cabernet Sauvignon, Napa 2022	17	66

## **Beers on Tap:**

Burning Daylight, Skip the Line Hazy IPA 6.5 ABV	10
Dad Beer, German Pils 5.2% ABV	8
Birrifico Lester, Italian Wheat Beer 4.5% ABV	8

## **Beer in Can:**

LB Beer Lab, Red Head Retention, Red Ale	9
--	---