



# ANTHONY'S CHOPHOUSE

*Established 2019*

STEAKS ◦ CHOPS ◦ SEAFOOD

## JUNE 30 WINEMAKER DINNER



### **AMUSE BOUCHE**

**Hamachi Crudo**

jalapeno, tobiko, citrus ponzu

### **COURSE ONE**

**Grilled Lobster Salad**

grilled maine lobster, citrus glaze, grilled pineapple, baby greens, lemon oregano vinaigrette

**Rombauer Sauvignon Blanc, 2019, Napa Valley California**

### **COURSE TWO**

**Seared Chilean Sea Bass**

vanilla lemon grass risotto, white peach compote

**Rombauer Chardonnay, 2018, Napa Valley California**

### **COURSE THREE**

**Braised Piedmontese Short Rib**

truffled mashed potato, roasted root vegetables, black cherry and fig reduction

**Rombauer Merlot, 2018, Napa Valley California**

### **INTERMEZZO**

Mango sorbet with grand marnier splash

### **COURSE FOUR**

**Grilled Lamb Chop**

Fried broccolini, wild berry gastrique, sweet potato puree

**Rombauer California Zinfandel, 2019, Napa Valley California**

### **DESSERT**

**Panna Cotta**

cardamom, saffron, balsamic strawberry compote