



## First Course

### **Prosciutto Wrapped Melon**

*compressed port wine summer melon, goat cheese mousse, mint pesto, candied walnuts*

*Fantini Farnese Bianco Cuvee, Italy*

## Second Course

### **Charred Octopus Salad**

*Shaved Fennel, Lemon Vinaigrette, feta cheese, pickled red onion*

*By. Ott Rose, Provence France*

## Entrée

### **Pan Roasted Quail**

*duck fat potatoes, lemon-chive crème fraîche, paprika oil, sauce romesco*

*Curtis Roussane, Santa Inez*

*or*

### **Braised Short Ribs**

*smoked cheddar polenta, micro greens, natural au jus*

*J.Lohr Vineyards Seven Oaks Cabernet Sauvignon, Paso Robles*

## Dessert

### **Bergamot Orange Crème Brûlée**

*Carpano Antica Sweet Vermouth*

*Menu \$45*

*Optional Wine Pairing \$18*

*menu subject to availability and change*

*71SaintPeter.com • 71 N. San Pedro St • San Jose, CA • (408) 971-8523*