



BLISS

HOBBS WINE DINNER

AHI TUNA

Watermelon carpaccio, crispy shallots, capers, green apple, avocado

2023 Felino Chardonnay

SEA BASS

Zucchini puree, truffle caviar, saffron lemon beurre blanc

2022 Vina Cobos Vinculum Chardonnay

DUCK

Foie gras, parsnip puree, roasted grapes, foie jus

2022 Vina Cobos Chanares Cabernet Franc

NEW YORK PRIME STRIP

Whipped potatoes, morel mushroom, asparagus, bordelaise sauce

2022 Vina Cobos Estate Malbec

ASSORTED AGED CHEESE

2022 ALH Cabernet Sauvignon

*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness

Tony Hernandez

Executive Chef/ Owner

Marcy Fernandez & Mary Swiger/ Front of the House Managers