

# RESTAURANT WEEK

SEPTEMBER 16 – 20, 2026

## Butternut Squash Soup

miso . honey . truffle oil . chive

## Melon Gazpacho

mint . pumpkin seeds . micro greens

## Heirloom Tomato Burrata

heirloom tomato . shiso . crushed pistachio . balsamic reduction  
house tomato salt

1

## Tomahawk Pork Chop

fennel . mixed greens . pickled grapes . cherry tomato . citronette

## Sautéed Calf Liver

bacon . onion . cauliflower purée

## Crispy Calamari & Bay Scallops

fresh squid ink pasta . herbs . calabrian chile butter

2

## Basque Cheesecake & Berries

## Chocolate Peanut Butter Torte

## Tarte Tatin a La Mode

3

## DAOU \$250

'Soul of a Lion' Cabernet Sauvignon . 2020 . Paso Robles

## Peter Michael \$295

'Ma Danseuse' Estate Pinot Noir . 2017 . Sonoma County

## Groth \$75

Reserve Cabernet Sauvignon . 2021 . Oakville-Napa Valley

## Silver Oak \$95

Cabernet Sauvignon . 2020 . Alexander Valley

## Rombauer \$49

Chardonnay

## Belle Gloss \$51

'Glasir Holt' Chardonnay . 2022 . Santa Barbara

## Arietta \$79

'On the White Keys' Sauvignon Blanc . Napa

## Summer Dreams \$110

Chardonnay . 2020 . Sonoma Coast

COMPLIMENTS OF

June Hill's  
TABLE

June Hill's Table Culinary Team

## 3-Course Prix-Fixe Menu \$44

Choice of one selection per course • Prices are not inclusive of tax or gratuity

