

# Stake

chophouse & bar

**\$59**

## **DINNER FOR 2**

### **FIRST COURSE**

**BUTTER LETTUCE SALAD**

Red Wine Vinaigrette

### **MAIN**

**FILET MIGNON BEEF WELLINGTON**

Bordelaise Sauce

### **SIDE**

**WOOD OVEN ROASTED CAULIFLOWER**

Bagna Cauda and Parmesan

### **DESSERT**

**CARROT CAKE**

Pineapple Compote

### **WINE PAIRING OPTIONS**

**2017 CASASMITH VINO ROSSO \$25**

Cabernet Sauvignon and  
Sangiovese Blend, Washington  
State

**2018 HUNT & HARVEST CABERNET \$60**

Cabernet Sauvignon, Napa  
Valley, California

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**DINNER FOR 2**

**FIRST COURSE**

**CAESAR SALAD**

brioche crouton, breakfast radish,  
parmesan reggiano

**MAIN**

**WOOD FIRED CIOPPINO**

fresh maine lobster, hawaiian tuna, salt spring mussels,  
wild mexican jumbo shrimp, smoked diver scallops,  
organic tomato and white wine broth, sourdough garlic bread

**DESSERT**

**CITRUS CARAMEL PANNA COTTA**

farmers market citrus compote

**WINE PAIRING OPTION \$50**

2015 LAMOLE DI LAMOLE, CHIANTI CLASSICO RISERVA