

the refinery experience



*please choose one item from each course and a bottle of wine
dessert will be provided at your next stop -
a house-made chocolate chip cookie skillet and two cocktails*

appetizers

HOUSE-MADE FOCACCIA
evoo, citrus olives

BURRATA
watermelon radishes, toasted focaccia

FRIED CALAMARI
passata sauce, pickled fresnos, aioli

mains

STEAK FRITES
nice lil' salad, fries

TRUE NORTH SALMON
napa cabbage, yellow wax beans, citrus orange glaze, celery root puree

ROASTED HALF CHICKEN
roasted potatoes, charred carrots, cipollini onions

MARKET VEGETABLE RISOTTO

wines

CHARDONNAY flowers - sonoma coast

PINOT NOIR flowers - sonoma coast

ROSÉ hampton water - cotes de provence

PROSECCO gabbiano - italy



* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

EXECUTIVE CHEF: FERNANDO SANTIAGO

