

## EDGE BY CHEF DUSTIN ALLEN

### Edge/ej/ verb

MOVE GRADUALLY, CAREFULLY, OR FURTIVELY IN A PARTICULAR DIRECTION

### STARTERS

**Tuna Carpaccio** | Capers, Olive, Preserved Lemon, Quail Egg, Prosciutto,  
Olive Oil, 18 Year Old Balsamic 13  
*Chef's Wine Pairing: Gruet Brut Champagne*

**Blue Point Oysters** | Brown Butter Vermouth Mignonette, Lumpfish Roe 15  
*Chef's Wine Pairing: Villa Marie Sauvignon Blanc*

**Chef's Cheese Board** | Pickled Vegetables, Apple, Prosciutto, Honey,  
Manchego, Mahon, Humboldt Fog, Almonds 16  
*Chef's Wine Pairing: Mount Eden Chardonnay*

### SALADS

**Beet Salad** | Roasted Beets, Honey Dew, Lemon Lavender Thyme Vinaigrette, Mache 10  
*Chef's Wine Pairing: Gustave Lorentz Riesling*

**Caesar Salad** | Parmesan Crisp, Baby Romaine, Whole Wheat Bread Crumbs, Garlic Oil 8  
*Chef's Beer Pairing: Ten Ninety Imperial Witbeir*

### ENTRÉES

**Angus New York Strip Steak** | Potato, Asparagus, Mushroom, Demi Glacé 34  
*Chef's Wine Pairing: Edge Cabernet*

**Roasted Chicken** | Chicken Glacé, Carrot, Polenta 23  
*Chef's Wine Pairing: Balletto Pinot Noir*

**Salmon** | Oats, Mushroom, Carrot, Bok Choy 28  
*Chef's Wine Pairing: Regis Bouvier Pinot Noir*

**Red Grouper** | Cauliflower, Apple, Pink Peppercorns, Almond, Spinach, Sage 32  
*Chef's Wine Pairing: Carneros Highway Chardonnay*

**Kilgus Farms Pork Chop** | Gnocchi, Glacé, Asparagus, Onion, Arugula 30  
*Chef's Wine Pairing: Westerly Merlot*

### DESSERTS

**Rosemary & Lemon Infused Crème Brûlée** 6  
*Chef's Wine Pairing: Camille Braun Champagne*

**Double Chocolate Cake** | Vanilla Buttercream, Chocolate Ganache, Raspberry Compote 8  
*Chef's Wine Pairing: Corralillo Syrah*