

STEAKS • CHOPS • SEAFOOD



AMERICAN BAR AND GRILL

EXECUTIVE CHEF STEFANO ZIMEI  
WINE DIRECTOR BRUNO MARINI

WELCOME'S

*MATT HOBBS*  
*OF*  
*PAUL HOBBS WINERY*

*WEDNESDAY APRIL 3<sup>RD</sup>, 2019*

*6:30PM*

RECEPTION

**CHEF'S SELECTION OF PASSED HORS D'OEUVRES**

*2016 Chardonnay Paul Hobbs, Russian River, California*

FIRST COURSE

**PAN ROASTED ATLANTIC HALIBUT**

*RED QUINOA, BABY BOK CHOY, PINOT NOIR BUTTER*

*2016 Pinot Noir Paul Hobbs, Russian River, California*

ENTREES

**GRILLED COFFEE SPICED FILET MIGNON**

*CELERY ROOT PUREE, BROCCOLI RAPINI, SALSA VERDE*

*2015 VÍno Cobos Malbec 'Bramare', Luján de Cuyo, Argentina*

*VS*

*2016 VÍno Cobos Red Blend 'Cocodrillo' Mendoza, Argentina*

DESSERT

**FLOURLESS CHOCOLATE CAKE**

*BITTERSWEET CHOCOLATE, RASPBERRIES, GANACHE, HAZLENUTS*

*2014 Paul Hobbs Cabernet Sauvignon, Napa, California*

*\$90 per person*

*inclusive of tax and gratuity*

*For Reservations: Please contact Bianca Dickey*

*[Bianca.dickey@marriott.com](mailto:Bianca.dickey@marriott.com) 781 221 6684*