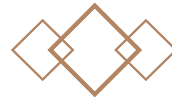


Temple
bar



FIRST COURSE

Grilled Beef Short Ribs

Korean BBQ, Quick Cucumber Kimchi
2016 Boomtown Syrah, Washington \$12

Burrata Salad

Roasted Tomato, Arugula, Balsamic
2017 Chateau Ducass White Bordeaux, France \$11

MAIN COURSE

Crispy Duck Confit

Parsnip Purée, Green Beans Almandine, Cherry Gastrique
Locations Red Blend by David Phinney, España \$12

Wild Mushroom Gnocchi

Sous Vide Egg, Peas & Tendrils
2017 Cambria Chardonnay, California \$12

DESSERT

Sticky Toffee Pudding

Warm Date Sponge Cake, Vanilla Ice Cream
Lustau Dry Olorosso Sherry \$9

Crème Brûlée

Vanilla Tuile, Mixed Berries, Grand Marnier
Chateau Bel Air \$10



\$33 per person
Executive Chef Bryce Hall