

INSPIRED SINCE 1922



CHARRO
STEAK

FRIAS WINE DINNER



1ST COURSE

Sauvignon Blanc 2017

Forbes Prosciutto and melon w/ nut free pesto
and a funky aged manchego

2ND COURSE

Rosé 2017

Mushroom and green chili risotto w/ frisee & prawns

3RD COURSE

Lady of the Dead 2016

Dry aged NY strip of bison w/ chimichurri
& grilled scallion + pomme frite

4TH COURSE

Spring Mtn. District Cab Sauv 2015

Duck + blackberry cotija salad & cucumber