



CHEF'S TASTING & WINE PAIRING

\$100/PERSON

BREAD COURSE

CRANBERRY-PECAN SOURDOUGH
SERVED WITH GRASS-FED MAPLE BUTTER

COURSE ONE

PUMPKIN SOUP

PUMPKIN SEEDS, POMEGRANATE SEEDS, EWINGS GOAT CHEESE FETA
KNUTTEL FAMILY CHARDONNAY - RUSSIAN RIVER VALLEY, CA

COURSE TWO

ROASTED HALIBUT

POTATO, RAINBOW TROUT CAVIAR, SAFFRON-LEMON CREAM
PATRICK NOEL SANCERRE - SANCERRE, FRANCE

COURSE THREE

FRIED QUAIL

KALE, BUTTERNUT SQUASH, MUSHROOM MEDLEY
SERVED WITH PICKLED CRANBERRIES AND GRAVY
OLEMA PINOT NOIR - SONOMA COUNTY, CA

ENTREMENT

SORBET

PEAR, CARDAMOM, CLOVE, CINNAMON

COURSE FOUR

AKAUSHI WAGYU NY STRIP

HEARTH-FIRED, MALDON TRUFFLE SALT,
PEPPERCORN-CREAM SAUCE AU POIVRE, CHIMICHURRI
EBERLE CABERNET SAUVIGNON - PASO ROBLES, CA

COURSE FIVE

APPLE TART TATIN

APPLES, PUFF PASTRY, HOUSE-MADE CINNAMON ICECREAM
FRANCOIS MONTAND BLANC DE BLANC BRUT - FRANCE

MIGNARDISE

MACARON COOKIE

FLAVOR ASSORTMENT

*\$75/PERSON WITHOUT WINE PAIRING
ALL GUESTS IN PARTY MUST PARTICIPATE
OFFERED MON THRU SAT - BETWEEN 5:00PM - 8:30PM ONLY*

