

seared foie gras

grilled toast, baby greens, bruleed poached pear,
pomegranate glaze

Negroni Cocktail

aviation gin / campari / sweet vermouth

pumpkin bisque

dungeness crab, cardamom crème friache, chive oil,
crisp prosciutto

Fielding Hills Chenin Blanc

arugula salad

gigante white bean, roasted zucchini, crouton,
oven dried tomato, pickled onion, balsamic
vinaigrette

Trimbach Gewurztraminier

seared duck

stewed grape, cabernet reduction, roasted parsnip,
celery frond

Doubleback Winery Cabernet Sauvignon

rack of lamb

pecan crust, smoked white sweet potato,
braised greens, citrus gremolata, pine nuts,
pomegranate glaze

Nefarious Cellars RX-3

40% grenache / 30% syrah / 30% mourvedre

olive oil cake

pine nut ice cream, pluot jam, chile cream

El Maestro Sierra 15 Year Oloroso Sherry

BATCH.....

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