

FIVE COURSE PRIX FIXE MENU

WITH OPTIONAL WINE PAIRINGS

* *First* *

WILD MUSHROOM BOUILLON

confit chicken, mushroom terrine, truffle oil

PAIRING: PROSECCO, TIZIANO, ITALY

* *Second* *

WARM DUCK PASTRAMI

potato pancake, fig & port jam, crème fraîche

PAIRING: PINOT NOIR, AUSTERITY, CENTRAL COAST CA

* *Third* *

BALLOTINE OF TROUT & SHELLFISH

hash de mer, brussels sprouts, saffron hollandaise

PAIRING: CHARDONNAY, NICOLAS, FRANCE

* *Main* *

MEDALLIONS OF VENISON

butternut squash gratin, bacon, kale, lingonberry jus

PAIRING: ORIN SWIFT ABSTRACT RED

* *Dessert* *

WARM APPLE POUND CAKE

butterscotch, walnut brittle,

vanilla ice cream

*Priced at \$80/person, with wine pairings \$110
taxes and gratuity additional*