



Sept 8<sup>th</sup> – 28<sup>th</sup> 2022

Three Course Dinner \$42.00 per person

Beverages, Gratuity + Tax not included

Choice of one dish from each course

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3 oz Flight \$16

6 oz Flight \$28

First Course

Shaved Kale Salad, Golden Raisin & Pine Nut Relish, Pecorino  
*Ponzi Pinot Gris, Willamette Valley 2020*

Or

Crispy Calamari, Chickpeas, Zucchini, Mint, Lemon Paprika Aioli  
*Pieropan Soave Classico, Umbria 2021*

Or

Truffle Fry Poutine, Havarti Cheese, Caramelized Onion Brown Gravy  
*Piattelli Vineyards Malbec Reserve, Lujan de Cuyo Mendoza 2020*

Entrée

Black Truffle Gnocchi, Wild Boar Ragu, Crispy Sage, Shaved Parmesan  
*Tua Rita Rosso dei Notri Super Tuscan 2019*

Or

1/2 Free Range Herb Roasted Chicken, Farro Rissoto, Butternut Squash, Madeira Jus  
*Tassajara Pinot Noir, Monterrey 2019*

Or

Grilled Swordfish, Brussels Spout Slaw, Toasted Almond, Lemon Gribiche  
*Alma de Cattleya Chardonnay, Sonoma County 2019*

Or

Blue Cheese Encrusted Petite Beef Tenderloin with whipped potatoes demi glace **add \$9**  
*Oberon Cabernet, Napa Valley 2018*

Dessert

Cinnamon Roll Waffle, Grand Marnier Cream, Strawberries  
*Marco Negri Moscato d'Asti 2021*

Or

Vanilla Soaked Pound Cake, Blackberries, Dulce de Leche Gelato  
*Lustau PX Pedro Ximenez San Emilio, Jerez-Xerez Sherry*