

FIVE COURSE TASTING MENU

\$45 per person, \$75 with wine pairings

SOUP

sweet carrot soup shooter

smoked buttermilk

Faire La Fête, Brut

Limoux, France

SALAD

beet & goat cheese

pea shoots, creamy orange vinaigrette, hazelnuts

Raptor Ridge, Gruner Veltliner

Willamette Valley, OR

FISH

brown butter trout

french onion schmear, farro, charred broccolini

Domaine Dupeuble, Chardonnay

Beaujolais, France

PROTEIN

bone-in pork chop

pecorino grits, apple mostarda

Effort, Pinot Noir

Edna Valley, CA

DESSERT

sweet potato cake

five spice meringue, cranberry sauce,
candied rosemary

Adelsheim, Déglacé

Willamette Valley, OR

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