

FIVE COURSE TASTING MENU

\$55 per person, \$80 with wine pairings

APP

green toast

grilled country bread, edamame hummus,
marinated spring mushrooms, feta cheese, lemon salt

Faire La Fête, Brut

Limoux, France

SALAD

beet & goat cheese

grilled yellow beets, pickled red beets,
whipped goat cheese, orange vinaigrette,
pistachios, fennel, sunflower micros

Berger, Gruner Veltliner

Kremstal, Austria

FISH

brown butter trout

french onion schmear, farro, grilled broccolini

Zorzal, 'Terroir Unico' Rosé of Pinot Noir

Tupungato Valley, Argentina

PROTEIN

seared duck breast

hickory cold smoke, cherry port reduction,
butternut squash purée, fried brussels sprouts

Chapillon, 'Cuvée Rémy' Grenache

Priorat, Spain

DESSERT

justin's favorite chocolate pie

oreo crust, dark chocolate mousse, chocolate streusel,
chocolate ganache, chocolate whipped cream

Domaine La Tour Vielle

Banyuls, France