



CHEF`S TASTING MENU

ROASTED AUTUMN SQUASH SOUP
compressed apple, pumpkin seed pistou
suggested pairing: 2019 Chasselas-Pinot Blanc-Pinot Gris

SEARED ALBACORE TUNA
quince, dill, chive, horseradish
suggested pairing: 2019 Chenin Blanc

OR

UNEARTHED FARM BEET "TARTARE"
goat cheese, puffed rice
suggested pairing: 2018 Pinot Noir

CACHE CREEK BEEF SHANK
parmesan potato dauphine, celeriac parsley purée, roast onion,
mustard vinaigrette
suggested pairing: 2018 Merlot

OR

OPEN FACE SHELLFISH RAVIOLI
prawn, scallop, mussels, lemon saffron cream
suggested pairing: 2018 Stewart Family Reserve Chardonnay

OR

WILD MUSHROOM GNOCCHI
kale, roasted onion, parsley
suggested pairing: 2018 Pinot Noir

POACHED QUINCE SPICED CAKE
cinnamon meringue, caramel
suggested pairing: 2019 Riesling Icewine

OR

ARTISAN CHEESE
quince preserve, spiced nuts, lavosh
suggested pairing: 2017 Fortified Vintage Foch

4 Courses | \$55
Wine Pairings | \$35

tax & gratuity not included

Available Monday - Thursday | 5pm to 9pm