



FALL DINNER MENU & WINE PAIRING

\$90 for Dinner

or

\$125 for Dinner and Stolpman Wine Pairing

COURSE ONE

chicory/watercress. local goat cheese.
apple. furikake candied pecan.
honey miso vinaigrette.

Pairing: Stolpman Roussanne 2018

COURSE TWO

butternut squash. basil. lobster ravioli.
fried green tomato.
saffron lobster bisque.

Pairing: La Cuadrilla 2019

CHOICE OF MAIN

mangalitsa pork tenderloin. twiced cooked pork belly.
yakimiku/plum bbq.
sweet pepper potato hash. soft boil quail egg.

Pairing: Para Maria 2018 (suggested) or Sangiovese 2018

or

fall vegetable ratatouille (*vegetarian*).
pumpkin mash.
roasted heirloom tomato sauce.

***** Add local caught white fish***

Pairing: Sangiovese 2018 (suggested) or Para Maria 2018

DESSERT

carrot cake.
crème cheese mousse.
orange and carrot gelee.
toasted walnuts.

Pairing: Pet' Nat Sparkling 2020