

## FALL WINE DINNER | \$125

(INCLUDES GRATUITY)

### WELCOME WINE

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**Can Sumoi, Ancestral Mononega**

### FIRST COURSE

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**Roast Squab, Braised leg, Frisee, Grapes, Verjus**

**Wine: J Bouchon, Pais Salvaje**

### SECOND COURSE

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**Garganelle, Wild Boar Ragu, Tomato Confit, Parmesan**

**Wine: Planet Oregan, Pinot Noir**

### THIRD COURSE

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**Venison Loin, Coffee- Cardamon Dusted, Crispy Farro, Kale**

**Wine: Turnbull, Cabernet Sauvignon**

### DESSERT

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**Creme Brulee, Fig**

**Wine: Alvear, Pedro Ximenez Solera, Sherry**