



Tasting Menu with Wine Pairings – Saturday, December 7 – 6:00 p.m.

Champagne Welcome

Spiced pumpkin soup, mango chutney drizzle

Dr. Loosen Erdener Treppchen Dry Riesling 2016

Roasted golden beets frisee with white balsamic glaze

Michel Picard Vouvray

Pan fried Kefalograviera cheese (saganaki) with Turkish caramelized figs

Chateau La Gabbare Bordeaux Blanc

Pheasant stuffed pasta purses in a brown butter sage sauce

BOUCHARD PERE & FILS COTE DE BEAUNE VILLAGES ROUGE 2014

Intermezzo – fruit sorbet palette cleanse

Sherry spiced liver pate'

Barossa Valley Shiraz

Baked scallops au gratin

Terradora DiPaolo Greco Di Tufo

Grilled tenderloin of beef au poivre with sweet potato puree

Piatelli Vineyards Cafayate Malbec Grand Reserve

Italian Tiramisu

Coffee

\$75 / person