



Week of December 22-26

First

Forest Mushrooms, Madiera Crème, Montana Chevre, Thyme Pastry, Balsamic Pearls

Latta, Rousanne, Lawrence Vineyard, Columbia Valley, 2018, Washington

Second

King Salmon Lox, Barrel Aged Fish Sauce, Smoked Char Roe, Vanilla Sabayon, Wasabi Root Blini, Crisp Leeks

Schlossgut Diel, Rose, Nabe, 2019, Germany

OR

New Bedford Scallops, Squid Ink, Meyer Lemon Curd, Dungeness Crab, Delicata Squash, Charred Sweet Onion, Pepitas, Pea Sprouts

Kofererhoff, Muller-Thurgau, Alto Adige, 2019, Italy

Third

Duck Two Ways: Duck Rillettes, House-made Ricotta, Pomegranates, Duck Liver Toast, Orange Marmalade, Acorn Squash, Frisee, Duck Cracklin'

Patricia Green, Reserve, Pinot Noir, Willamette Valley, 2020, Oregon

Main

Striped Bass, Black Trumpet Mushrooms, Saffron, Satsumas, Fennel Pollen, Butternut Squash, Pickled Carrots

Louis Claude Desvignes, La Voute Saint-Vincent, Morgon, 2020, France

OR

Bison Tenderloin, Tasso, Hedgehog Mushrooms, Humboldt Fog, Sage, Duck Fat Potatoes, Swiss Chard

Roger Perrin, Chateanneuf-du-Pape, Vieilles Vignes, Rhone, 2016, France

4 course menu 85

Wines paired 55

Menu by Executive Chef/Owner: Andy Blanton & Chef de Cuisine: Steen Turner

Please note there is an 18% service charge for 3 or less, 20% for 4 or more

Vegan & Vegetarian Tasting available upon request