

# Autumn Tasting Menu

*Available Tuesday & Wednesday*

*Menu: \$35 per person / Sommelier's Wine Pairings: \$18 per person*

## FIRST COURSE

### FALL SQUASH CREAM SOUP

candied pumpkin seeds / pumpkin oil

### WARM KALE SALAD

roasted delicata squash / hazelnuts / julienned apple / brown butter & balsamic vinaigrette

### CAULIFLOWER TEMPURA

lemon jam / toasted pine nuts / white cheddar cream

*"O", Chardonnay, Columbia Valley, WA 2011*

## MAIN COURSE

### PAPPERDELLE PASTA

cipollini onions / glazed carrots / foraged mushrooms / manchego cheese

### ROASTED CHICKEN

sweet potato hash / bacon lardons / charred broccolini / chicken-maple demi

### GLAZED BEEF SHORT RIBS

braised carrots / pickled celery & horseradish salad / yukon-celery root puree

*Altos Del Plata, Malbec, Mendoza, Argentina 2013*

## SWEETS

### PEAR FINANCIER

pear ice cream / candied ginger / port syrup

### ICE CREAM OR SORBET

### CHOCOLATE BREAD PUDDING

salted caramel / candied peanuts

*Taylor Fladgate Tawny Port, NV*

*Consuming raw or undercooked food can result in foodborne illness*

October 2016

