



## CHEF'S TASTING MENU

### first course

cauliflower bisque  
*horseradish cream, pickled mustard seed, chive*  
*\*L'Encert Cava, Spain NV*

### second course

wood grilled broccoli  
*calabrian chili, local tomme, preserved lemon,*  
*crispy quinoa*  
*\*Roco Sveva Rose, Veneto Italy '16*

### third course

grilled fall squash ravioli  
*apple soubise, arugula, tomme, black walnut*  
*\*Saved Red Blend, California '15*

### fourth course

braised pork belly  
*Sea Island red peas, charred Spice Acres kale,*  
*apple fennel preserve*  
*\*Elouan Pinot Noir, Oregon 2015*

### fifth course

caffeinated brown betty  
*espresso blondie, koji apple ice cream, salted caramel*  
*\*East India Sherry, Portugal NV*