



CHEF'S TASTING \$60

Carrot Ginger Apple Soup

candied ginger

Domaine Michel Fonné

Gewurztraminer "Tradition" 2014

Harvest Beets

honey goat cheese, mousse, blood orange,

hazelnut, fried quinoa

Cantina del Vermentino S'Eleme,

Vermentino di Gallura 2016

Wild Boar Ragu

rigatoni, parmigiano reggiano

Canto Perdix Tavel, France 2017

Grilled Pork Chop

sweet potato, kohlrabi, apple hash, ras el hanout,

sauerkraut, tomatillo chutney

Montinore Estate Pinot Noir, Willamette 2016

Hazelnut Fruitcake

hazelnut financier, dried fruit compote,

maple almond butter, toasted almond

Boston Bual Special Reserve Madeira, Portugal

WINE PAIRING \$30



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