



# Sunday Supper

JANUARY 20, 2019

GOLDBUD APPLE AND ENDIVE SALAD,  
CANDIED WALNUTS AND SHAFTS BLUE CHEESE, CHAMPAGNE VINAIGRETTE  
*Capture, Sauvignon Blanc, Tradition, Sonoma County 2017*

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PURÉE OF GREEN GARLIC SOUP,  
BRIOCHE CROUTONS AND BLACK PEPPER CRÈME FRAÎCHE  
*Domaine de Montine, Grignan-Les-Adhemars Blanc, Rhone 2016*

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HAWKS BUTTERMILK FRIED CHICKEN,  
PARMESAN ROASTED BROCCOLI, BROWN BUTTER CORNBREAD, POMMES PURÉES  
*Bocelli Prosecco, Veneto NV*

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HUCKLEBERRY SUNDAE,  
LEMON SHORTBREAD, HUCKLEBERRY TARRAGON SORBET, VANILLA BEAN GELATO  
*Malvasia 'Birbet' Brachetto, Piedmont, Italy NV*

*\$50 Per Guest*

*\$25 Optional Wine Pairing*