



Sunday Supper

NOVEMBER 19, 2017

CAESAR SALAD,
SOURDOUGH CROUTONS AND BOQUERONES, PARMESAN CHEESE

Avancia. Cuvée de O Godello, Valdeorras 2015

PURÉE OF WILD MUSHROOM SOUP,
SHERRY GASTRIQUE AND CRISPY SHALLOTS

Château de Campuget, Rosé, Costières de Nîmes, Rhone 2016

ROASTED NEW YORK STEAK,
POMMES PURÉES, BRUSSELS SPROUTS AND MAITAKE MUSHROOMS,
SAUCE FORESTIÈRE

Park Avenue Cabernet Sauvignon, Lake County 2014

PUMPKIN PANNA COTTA,
APPLE CIDER REDUCTION AND PUMPKIN SEED SHORTBREAD

Cascinetta Vietti Moscato D'Asti 2014

\$48 Per Guest

\$25 Optional Wine Pairing