



Sunday Supper

SEPTEMBER 24, 2017

LITTLE GEM LETTUCES,
LOCAL PEARS, SHAFT'S BLUE CHEESE AND CANDIED PECANS,
CIDER VINAIGRETTE

Emmolo Sauvignon Blanc, Napa Valley 2015

PURÉE OF PIERCE FAMILY FARMS HEIRLOOM TOMATO SOUP,
OLIVE OIL FRIED SOURDOUGH AND AGED WHITE CHEDDAR

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

BUTTERMILK FRIED CHICKEN,
LATE SUMMER SUCCOTASH, POMMES PURÉES,
HAWKS COUNTRY GRAVY

Carneros Hills Winery Pinot Noir, Carneros 2014

POACHED SECKEL PEAR,
BROWN BUTTER FINANCIERS,
APPLE CIDER REDUCTION

Cascinetta Vietti Moscato D'Asti 2014

\$45 Per Guest

\$25 Optional Wine Pairing