



Sunday Supper

OCTOBER 21, 2018

AZOLLA FARMS KOHLRABI SALAD,
BARTLETT PEARS AND PT. REYES TOMA CHEESE

Archery Summit Pinot Gris, "Direton," Willamette Valley 2015

PUREE OF POTATO AND PARSLEY SOUP,
SMOKED PORK BELLY AND CRISPY SHALLOTS

Mer Soleil Silver Chardonnay, Unoaked, Monterey County 2015

SONOMA DUCK CONFIT,
BROWN BUTTER FARROTTO AND CHARRED ONION JUS

Melville Estate Pinot Noir, Sta. Rita Hills 2014

WARM PUMPKIN BLONDIE,
MAPLE WALNUTS AND CINNAMON ICE CREAM

W & J Graham's 10 Year Aged Tawny Porto, Portugal

\$45 Per Guest

\$25 Optional Wine Pairing