



Sunday Supper

MAY 27, 2018

LITTLE GEM LETTUCES,
SOURDOUGH CROUTONS AND LEMON-PARMESAN VINAIGRETTE

Capture Sauvignon Blanc, Sonoma County 2016

PURÉE OF GREEN GARLIC SOUP,
APPLEWOOD SMOKED BACON AND CRÈME FRAÎCHE

Talbott Chardonnay "Sleepy Hollow," Santa Lucia Highlands 2014

HAWKS FRIED CHICKEN,
CORN ON THE COB WITH CILANTRO BUTTER AND FINGERLING POTATO SALAD,
SWEET CHILI LIME SAUCE

Château de Pierrefeu Brouilly, Beaujolais 2015

FOREST FRUIT CHARLOTTE,
ANGEL FOOD CAKE, BLUEBERRY MOUSSE AND CHANTILLY

Cascinetta Vietti Moscato D'Asti, Italy 2016

\$45 Per Guest

\$25 Optional Wine Pairing