



## Chefs Tasting Menu

AZOLLA FARMS FALL VEGETABLES,  
PECAN AND PEPITA GRANOLA

*Avancia, Cuvée de O, Godello, Valleorras 2015*

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ROASTED DAY BOAT SCALLOP,  
MANILA CLAM VELOUTE

*Ceretto, Arneis Blange, Langhe, Italy 2016*

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BRAISED NIMAN PORK CHEEK,  
PARSNIPS, CHESTNUTS AND CHARRED CINNAMON

*Renwood, Old Vine, Zinfandel, Amador County 2014*

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ALMOND WOOD GRILLED PRIME STRIPLOIN,  
BURGUNDY TRUFFLE AND POMMES PURÉES,  
BORDELAISE

*Round Pond, Kith & Kin, Cabernet Sauvignon, Napa Valley 2015*

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POACHED WINDMILL FARMS SECKEL PEAR,  
GINGER-HAZELNUT GRANOLA AND FRIED SAGE,  
FALL SPICE GELATO

*Chateau Laribotte, Sauternes 2011*

*\$80 per Guest*

*Wine Pairing, \$40 per Guest*

*Prepared for the entire table - Substitutions politely declined*