

Holiday Dinner

To Start

Winter greens
Pomegranate, kumquat
Creamy white balsamic dressing
Red cabbage salad, beet chips

Domaine de la Grézille
Saumur Brut Nature, Loire Valley

or

Cream of salsify
Seared chicken liver
Chive foam

Blažič
Rebula, Goriška Brda, Slovenia

Main Course

Mahi Mahi
Pulpo, squid ink risotto
Verjus, beurre rouge

Domaine de Pêcheur
Trousseau, Jura

or

Elk medallion
Cranberry chiboust
Porcini emulsion
Mushroom bread dumpling
Savoy cabbage sphere

Château de Bouillerot, "Fruit d' Automne"
Merlot Cabernet Franc, Bordeaux

or

Braised red Duroc pork cheeks
Bacon foam, red cabbage
Potato dumpling
Quince compote

Lucente
Sangiovese Merlot, Tuscany

or

Winter garden tower
Acorn squash, portabella, arugula
Savoy cabbage schnitzel
White bean purée, truffle
Red pepper coulis

Kloster Neustift
Kerner, Alto Adige

Dessert

Kaiserschmarrn
Viennese pancake
Rum raisins, almonds
Grand Marnier
Lebkuchen ice cream

or

Traditional German cookies
Chocolate ganache
Chantilly cream

Dulce Venganza
Late Harvest Chardonnay
Vino de la Tierra de Castilla, Spain

Dinner \$85
Wine Pairing \$45