



FOOD & WINE WEEKENDS


Amuse

Roasted Eggplant, Confit Tomato, Capers and Fresh Herb

First Course

Vegan Creamy Mushroom Soup

Parsley, Paprika, Black Pepper

 *Schloss Vollrads, "Kabinett" Riesling*

Second Course

Vegan Bull and Bear Wedge Salad


House Made Barrel Aged Balsamic Vinaigrette

 *Bayten, Sauvignon Blanc*

Third Course

Vegan Heirloom Tomato Tart

Walnut & Fresh Basil

 *Fort Ross Sea Slopes, Chardonnay*

Fourth Course

Vegan Pasta Explosion


Caramelized Onion, Wild Mushroom & Corn "Buerre Monte"

 *King Estate "Inscription", Pinot Noir*

Entrée

Fall Vegetable Fricassee

Spinach & Pine Nut Pesto, Toasted Wheat Berries, Fresh Herb

 *Foley Johnson, Cabernet Sauvignon*

Dessert

Vegan Coconut Macaron, Mango Sorbet

Coconut macaron, mango sorbet, passion fruit chutney

 *Jorge Ordonez "Victoria" Fortified Muscat*

Dinner \$145 per person

 Wine Pairing \$45

Pricing does not include tax and gratuity.

18% Gratuity added to parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

