

Autumn Tasting Menu

FIRST COURSE

choice of

WATERMELON & TOMATO SALAD
french feta cheese | red onion | cucumber mint dressing

STAG'S LEAP AVETA SAUVIGNON BLANC

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MAINE LOBSTER BISQUE
confit leek | crouton | crème fraîche | sturgeon caviar

DOMAINE CHANDON BRUT

INTERMEZZO

SORBET
MIQUEL PONS CAVA

SECOND COURSE

choice of

JOYCE FARMS DUCK BREAST
leek soboise | grilled apricot | cherry gastrique

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STRIPED BASS
saffron risotto | english pea puree | tomato ndjua broth

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NIMAN RANCH RACK OF LAMB
spring pea & mint puree | petite squash | coffee cherry demi

WILLAMETTE VALLEY WHOLE CLUSTER PINOT NOIR
or
E.GUIGAL COTE DU RHONE

THIRD COURSE

choice of

PASSION FRUIT PANNA COTTA
fresh berries | mint

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VEGAN CHOCOLATE CAKE
chocolate sable | mango sorbet | coconut cream

ELK COVE ULTIMA RIESLING

110
35 wine pairing