



The Wine Kitchen Dinner Menu

Choose 3 Courses – \$35

First Course

Romaine Salad

Green Goddess | Smoked Trout | Heart of Palm | Parmesan | Pinenuts | Garlic Crouton

-or-

WK Cobb Salad

Bleu Cheese | Butterhead Lettuce | Tomato | Bacon | Avocado | Egg | Vinaigrette

-or-

Beet Salad

Beet Curd | Chocolate Cardamom Soil | Goat Cheese Mousse | Almond | Arugula | Sherry Vinaigrette

-or-

House-Made Pappardelle

Bacon | Pearl Onions | Celeriac Puree | Sage | Saffron Oil | Parmesan

-or-

Mussels

Lemongrass | Coconut Broth | Jalapenos | Cilantro | Shallots | Grilled Focaccia

Second Course

Butternut Mignon

8 oz Butternut Squash Steak | Royal Trumpet Mushrooms | Creamed Leeks | Pistachio Butter | Vegetable Jus

-or-

Steelhead Trout

Watercress | Purple Potatoes | Fennel | Sauce Aillade

-or-

Roseda Farm Burger

Bacon Jam | Black Garlic Aioli | Smoked Airco Cheese | Mustard Pickles

-or-

Hay-Brined Chicken

Grilled Breast | Rutabaga & Speck Hash | Broccoli | Cranberry

-or-

5 oz Strip Steak

Brussels Sprouts | Butternut Squash | Root Vegetable Pavé



Third Course

Citrus Cheesecake

Red Velvet | Lemon Quince Jam | Lemon Meringue

-or-

WK Tiramisu

Lady Finger Crumb | Mascarpone Sorbet | Chocolate Tuile

-or-

Banana Chocolate Pavé

Flourless Chocolate Cake | Caramelized Banana | Oat Crumble | Banana Ice Cream

-or-

Dessert Wine and Chocolate Flight

Chocolates from *The Perfect Truffle*

-or-

Killer Bee Spicy Mead Flight

Spicy “Hunter” Mead from Orchid Cellar | Dark Chocolate from *The Perfect Truffle*