

Fall Harvest Patio Wine Dinner

Friday November 3rd, 2017

Reception at 6:30pm

Selection of Passed Canapés

Château de Brézé, Cremant de Loire, Brut, FR, NV

Dinner at 7:00pm

Petite Heirloom Radishes

house churned butter and fleur de sel

Alain Jaume, Roussanne Blend, Cotes du Rhone, France, 2014

Ivory Sweet Potato Soup

roasted pumpkin seed oil and toasted pepitas

Trimbach "Reserve", Pinot Gris, Alsace, France, 2015

Maine Diver Scallop

spaghetti squash, trumpet mushrooms, farro verde and cinnamon butter

Pellegrini "Olivet Lane", Chardonnay, Russian River, California, 2014

Cassoulet

house made hickory smoked bacon sausage

house made lamb merguez sausage

braised pork belly

chicken leg confit

Alain Graillot, Syrah, Crozes-Hermitage, France, 2014

Pear and Cranberry Crumble

parsnip ice cream, citrus marmelade and rolled oats

La Spinetta, Moscato D'Asti, Italy, 2015

\$99 per person plus tax and gratuity

Executive Chef: Blaine Staniford