

DINE ABOUT MENU

October 1st- 14th

Three Course Dinner - \$40 per person

Optional Wine Pairing - \$25 per person

STARTER:

Rockhill Creamery Cheese Fritter, Whipped
Goat Cheese, Toasted Coriander,
Red Pepper Jam
Scaia Rosato, Veneto, Italy

ENTRÉE:

“Beef & Barley:” Niman Ranch Sirloin,
Barley Risotto, Roasted Seasonal
Vegetables, Garlic Purée
Maquis, Cabernet Sauvignon, Colchagua Valley, Chile

DESSERT:

Seasonal Apple Crumble with
Housemade Bourbon Ice Cream
Cossart Gordon, Bual Maderia 5 Year, Portugal

