



1ST

CHIPS & GUAC

Avocado/Smoked Trout Roe/Pickled Red Onion

🍷 Muscat, Grosjan, “Petit Grains,” Valle d’Aoste, IT, 2013

🍹 Surfer Rosa: Tequila/Lime/Pineau de Charentes/Agave

BUTTERNUT SQUASH BREAD

Reading Raclette/Traditional Accompaniments

🍷 Chardonnay, Big Table Farm, Willamette Valley, OR, 2015

🍷 Eureka Heights, “Knight Ryder”, Rye Stout, Houston, TX

Thirty Two Dollars/🍷Ten Dollars/🍷Four Dollars

2ND

SMOKED STURGEON

Pastrami Spices, Pickled Cabbage, Chicken Liver Mousse

🍷 Riesling, Tatomer, “Kick on Ranch,” Santa Barbara, CA, 2015

🍹 The Light Brigade: Genever/Benedictine/Pineapple

3RD

TAGLIATELLE

Uni/Abalone/Miso/Seaweed

🍷 Barolo, Giacomo Borgogno, “No Name”, Piedmont, IT, 2013

🍷 Minato “Harbor” Tsuchizaki, Yamahai, Nama Genshu, Akita, JN

4TH

DUCK BREAST

Chanterelles/Celery/Hazelnut/Pomegranate

🍷 Zinfandel, Broc Cellars, “Vine Starr”, Sonoma County, CA, 2017

🍷 Cider, Eric Bordelet, “Sidre Tendre”, Normandy, FR, NV

5TH

COCONUT

Vanilla/Kaffir/Grilled Pineapple

🍷 Oloroso/PX, Lustau, East India Sherry, Andalucia, ES, NV

🍹 Rum, Foursquare, “Premise”, St. Philip, BB



- 1ST** **CHIPS & GUAC**
Avocado/Pickled Red Onion
🍷 Muscat, Grosjan, “Petit Grains,” Valle d’Aoste, IT, 2013
🍷 Surfer Rosa: Tequila/Lime/Pineau de Charentes/Agave
- 2ND** **BRUSSELS SPROUT TARTE**
Parsley Custard/Lemon
🍷 Riesling, Tatomer, “Kick on Ranch,” Santa Barbara, CA, 2015
🍷 The Light Brigade: Genever/Benedictine/Pineapple
- 3RD** **CARROT RAVIOLI**
Smoked Goat Cheese/Pea Greens
🍷 Barolo, Giacomo Borgogno, “No Name”, Piedmont, IT, 2013
🍷 Minato “Harbor” Tsuchizaki, Yamahai, Nama Genshu, Akita, JN
- 4TH** **BEETS & BARLEY**
Mushrooms/Sweet Potato/Mulling Spices
🍷 Zinfandel, Broc Cellars, “Vine Starr”, Sonoma County, CA, 2017
🍷 Cider, Eric Bordelet, “Sidre Tendre”, Normandy, FR, NV
- 5TH** **COCONUT**
Vanilla/Kaffir/Grilled Pineapple
🍷 Oloroso/PX, Lustau, East India Sherry, Andalucia, ES, NV
🍷 Rum, Foursquare, “Premise”, St. Philip, BB