



FOOD & WINE WEEKENDS


Amuse

Roasted Eggplant, Confit Tomato, Capers and Fresh Herb

First Course

Vegan Creamy Mushroom Soup


Parsley, Paprika, Black Pepper

 Schloss Vollrads, "Kabinett" Riesling

Second Course

Vegan Bull and Bear Wedge Salad


House Made Barrel Aged Balsamic Vinaigrette

 Bayten, Sauvignon Blanc

Third Course

Vegan Heirloom Tomato Tart


Walnut & Fresh Basil

 Fort Ross Sea Slopes, Chardonnay

Fourth Course

Vegan Pasta Explosion


Caramelized Onion, Wild Mushroom & Corn "Buerre Monte"

 King Estate "Inscription", Pinot Noir

Entrée

Fall Vegetable Fricassee


Spinach & Pine Nut Pesto, Toasted Wheat Berries, Fresh Herb

 Foley Johnson, Cabernet Sauvignon

Dessert

Vegan Coconut Macaron, Mango Sorbet

Coconut macaron, mango sorbet, passion fruit chutney

 Jorge Ordonez "Victoria" Fortified Muscat

Dinner \$145 per person

 Wine Pairing \$45

Pricing does not include tax and gratuity.

