



## FIRST COURSE

### **Beef Carpaccio**

*Asparagus Gribiche, Arugula, Shaved Parmesan  
2017 Hall, Sauvignon Blanc, Napa Valley, CA 12*

### **Curried Squash Soup**

*Popcorn, Pepitas  
2018 Bieler Family, Daisy, Skins & Stems, Orange Wine, WA 8*

## MAIN COURSE

### **Roasted Pork Loin**

*Polenta, Beet Greens, Red Wine Prunes  
2014 Banshee, Mordecai, Cabernet Sauvignon/Syrah, CA 13*

### **Pan-Fried Skate Wing**

*Brown Butter, Bitter Greens Salad, Oranges, Capers  
2018 Trefethen, Estate Dry Riesling, Napa, CA 13*

## DESSERT

### **Banana Split**

*Butterscotch, Chocolate Sauce, Nuts, Cocoa Nibs  
Carpano Antica w/ Orange Twist 9*

### **Cheesecake**

*Blood Orange  
Lustau San Emilo, Pedro Ximenez Sherry 9*



**\$33 Per Person**