



## FEATURING 7 VINES VINEYARD

Wednesday, March 13

### Reception

**CHARCUTERIE + CHEESE, CROSTADES**

**CUVEE DU PELTIER**

### First Course

**BITTER GREENS, PASSION FRUIT VINAIGRETTE,**

**BOURSIN CHEESE, CANDIED WALNUTS**

**ITASCA**

### Second Course

**SEARED SCALLOP,**

**PRESERVED LEMON CHERMOULA, RADISH**

**CHARDONNAY**

### Third Course

**MAGRET DUCK BREAST, ROOT VEGETABLE HASH,**

**CHERRY GASTRIQUE**

**ECHO RED**

### Fourth Course

**COCOA AND JUNIPER CRUSTED VENISON LOIN, WHIPPED POTATO,**

**ROASTED BRUSSELS SPROUTS, CUMBERLAND SAUCE**

**PETITE SIRAH**

### Fifth Course

**POACHED PEAR, CHANTILLY CREAM, CRISPED OATS**

**GOLDEN HARVEST**

*\*Consumer Advisory: Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

*An 18% service charge will be added to parties of 9 or more. A 4% surcharge has been added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. Dinner 122123*