



WINE AND FOOD PAIRING

YELLOWTAIL CRUDO

CHARRED AVOCADO, NAVEL ORANGE, SHAVED FENNEL, WHITE SOY SAUCE FOAM
CHARDONNAY

STUFFED QUAIL

SPICED APPLE SAUSAGE, KING MUSHROOM, SMOKED CORN, SHERRY-DEMI MAPLE REDUCTION
PINOT NOIR

PALATE CLEANSER

CUCUMBER-LIME GRANITA

FILET MIGNON

PAN SEARED FOIE GRAS, GRILLED RAINBOW CHARD, CELERY ROOT MASHED, CARROT DUST, PINOT
NOIR REDUCTION
MERITAGE

DESSERT

ORANGE CHEESECAKE BRULEE, HAZELNUT STREUSEL
MUSCAT CANELLI