

HARVEST

WINE PAIRING DINNER

INLAND COLLAB | 5PM TO 9PM

AMUSE BOUCHE

Smoked Trout Rilette on Japanese Milk Bread with Black Shallot and Caviar

1ST COURSE

Compache Ceviche on Winter Melon with Ponzu, Kumquat & Scotch Bonnett
Paired with Ponga 2023 Marlborough Sauvignon Blanc

2ND COURSE

Salmon Trio with Smoked Salmon Sausage, Poached Salmon, and Salmon Roe
Paired with Macrostie 2022 Sonoma Coast Chardonnay

3RD COURSE

Roasted Duck Breast on Tallow Potato Rosti with Black Crab Apple Port Gastrique and
Brown Butter Powder
Paired with Seghesio 2022 Sonoma Red Zinfandel

4TH COURSE

Elk Tenderloin, Lions Mane Mushroom and Baby Turnips with Spicebush & Mushroom Koji Demi
Paired with Frank Family 2021 Napa Cabernet Sauvignon

5TH COURSE

Ginseng & Paw Paw Croquembouche Tree
Paired with Loosen Bernkasteler 2022 Kabinett Riesling

6TH COURSE

Assorted Cheeses with Accoutrement
Humboldt Fog
Appalachian Meadowcreek
18 Month Aged Gouda
Hoshigaki Persimmon
Local Honeycomb
Kudzu Flower Jam
Paired with Manoella NV Reserve Ruby Port

\$150 per person
Reservations Required through EventBrite