



MENU

crab risotto arancini, miso whip
paired with NV CHARDONNAY XLB

**roasted pepper steak tartare,
avocado & orange citronette**
paired with 2017 L'ENFANT DU PAPE

**lambchopper & ewephoria
mac 'n cheese with bacon**
paired with 2017 SYRAH

**purple potato & leek vichyssoise
arbequina olive oil, lime zest**
paired with 2017 CABERNET SAUVIGNON

**lunch entrée: bison bolognese, local
casarecce pasta, lambchopper cheese &
micro basil // served with a side of heir-
loom tomato, fresh mozzarella & vegan
basil-cauliflower pesto.**

**pairing: empanadas de conejo y muras
con chimichurri**
paired with 2017 MALBEC

LOCAL PURVEYORS

GOOD WITCH FARM

CALABRESE OLIVE OIL

VIVANT FINE CHEESE

J&R MEATS

ETTO PASTA