



# MENU

shrimp crostini, kohlarabi purée  
& meyer lemon zest  
paired with NV CHARDONNAY XLB

wonton cup, mixed quinoa salad  
roasted red pepper, navy beans, avocado  
& orange zest  
paired with 2017 L'ENFANT DU PAPE

seared duck breast, house-made potato chip  
purple cauliflower, blueberry & lavender purée  
paired with 2017 SYRAH

pairing: roasted mushroom, eggplant-lime  
tzatziki & chicken katsu  
paired with 2017 CABERNET SAUVIGNON

**lunch entrée: bison bolognese, local casarecce  
pasta, lambchopper cheese & micro basil //  
served with a side of heirloom tomato, fresh  
mozzarella & vegan basil-cauliflower pesto.  
pork musubi, furikake & hoisin glaze  
paired with 2017 MALBEC**

---

## LOCAL PURVEYORS

GOOD WITCH FARM

CALABRESE OLIVE OIL

VIVANT FINE CHEESE

J&R MEATS

ETTO PASTA