



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

lunch entrée: seared duck breast, red wine &
mushroom black pearl rice risotto, parsnip
purée, parsley & basil foam, raspberry dust
pairing: roasted mushroom, eggplant-lime
tzatziki & chicken katsu
paired with 2017 CABERNET SAUVIGNON

pork musubi, furikake & hoisin glaze
paired with 2017 MALBEC

LOCAL PURVEYORS

GOOD WITCH FARM
CALABRESE OLIVE OIL
J&R MEATS

