Foie gras duck leg terrine, pickled beets, raisin puree, candied pecans, brioche
Wine Pairing: Gray Monk Gewurztraminer (2oz)

STURGEON
Sunchoke, bacon, celeriac puree, oyster foam
Wine Pairing: Gray Monk Pinot Noir (2oz)

LAMB
Saddle of lamb, lamb shank jam, potato pave, carrot salsify, cipollini onions, red wine jus
Wine Pairing: Cedar Creek Merlot (2oz)

RUBY CHOCOLATE
Raspberry [illegible] (2oz)

[illegible] Restaurant by [illegible] p.m.