



Restaurant Week Menu

November 17th- 22nd, 2024

Pricing: \$65/Person

Pricing with Wine Pairings: \$95/Person

BEGINNING

Spiced Apple and Butternut Squash Soup GF V

Garnished with Pickled Apple and Spiced Crème Fraîche

Wine Pairing: Terribianca Moscato d'Asti, DOCG, d'Oro, Piemonte 2022

MAIN

Half Roasted Organic Chicken GF

Warm Quinoa Salad, Roasted Butternut Squash, Zucchini, Shallot, Celery, Carrot, Pear, Demi Sauce

Wine Pairing: Raywood Rose', Central Coast 2023

DESSERT

Apple Bread Pudding

House Made, Apples, Toffee Ice Cream, Salted Caramel Sauce

Wine Pairing: Tenuta di Trecciano, Vin Santo 2012