

# Tasting Menu

TASTING MENU \$85

ADD WINE PAIRING \$30 \* ADD ZERO PROOF PAIRING \$22

GLUTEN FREE OPTION AVAILABLE - INQUIRE WITH YOUR SERVER

## AMUSE-BOUCHE

**BEET CURED VERLASSO SALMON** \* GF N

pickled beet pesto • lavender-goat cheese mousse  
frisée • pistachio-orange gremolata

SUGGESTED PAIRING

**POGGIO PROSECCO**

SUGGESTED ZERO PROOF PAIRING

**FIRESIDE SANGRIA**

## FIRST COURSE

**CHICKEN FRIED LION'S MANE** V

roasted poblano polenta waffle • mushroom gravy  
carrot 'bacon' • vermont maple syrup

SUGGESTED PAIRING

**TYLER CHARDONNAY**

SUGGESTED ZERO PROOF PAIRING

**PICKLE FIZZ**

## SECOND COURSE

**SURF N TURF** \* GF

hanger steak • pan seared truffled mochi  
sherried brussels • demi glaze

SUGGESTED PAIRING

**4 MONOS GR-10 SIERRA DE GREDOS**

SUGGESTED ZERO PROOF PAIRING

**SMOKED ORANGE NEW FASHIONED**

## THIRD COURSE

**MERINGUE**

bavarian cream • chocolate mousse  
candied apple crumble

SUGGESTED PAIRING

**TAYLOR 10 YEAR PORT**

SUGGESTED ZERO PROOF PAIRING

**LEMON FIDDLE**

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GF GLUTEN FREE • N CONTAINS NUTS • V VEGETARIAN

In order to provide a cohesive experience, whole table participation is required.

Your well-being is important to us, not all ingredients are listed on the menu. Some items may contain milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy or sesame. Please inquire with your server for further details and notify us of any allergies.