

Tasting Menu

TASTING MENU \$80

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

CANTALOE SAGE AGUA FRESCA

SECOND COURSE

THE BUTCHER'S CUT * GF

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

SUGGESTED PAIRING

4 MONOS GR-10 SIERRA DE GREDOS

SUGGESTED ZERO PROOF PAIRING

[AU] NEW FASHIONED

THIRD COURSE

MISO-CARAMEL-COCOA CAKE GF V

chocolate mousse • crispy quinoa
caramel "pop rocks"

SUGGESTED PAIRING

TAYLOR 10 YEAR PORT

SUGGESTED ZERO PROOF PAIRING

LEMON FIDDLE