

Dine Around

Course Menu \$50

Wine Pairing \$30

To Start

Roasted Winter Root Vegetables & Apple Velouté, Apple Onion Jam

Recommended pairing - Pinot Blanc, Screaming Frenzy

Or

Beetroot Cured Salmon Gravlax - Crème Fraiche, Blinis, Salmon Caviar

Recommended pairing - 2020 Auxerrois that Enderrois, The Hatch Winery

Entrée

Chicken Confit - Wilted Brussel Sprouts & Kale, Double Smoked Bacon, Roasted Confit Fingerling potatoes

& Pinot Noir Jus

Recommended Pairing - Hans Syrah, Black swift

Or

Seafood & Chorizo Cioppino - Saffron Garlic Rouille & Grilled Baguette

Recommended Pairing - Scoundrels Punch, Crown & Thieves

Or

Curried Beluga Lentils & Roasted Cauliflower - Squash & Leek Hash

Recommended Pairing - Pinot Blanc, Screaming Frenzy

Dessert

Dark Chocolate Pot De Crème - Mascarpone Orange Whip

Recommended Pairing - Portmanteau of Merit & Heritage, The Hatch Winery

Or

Caramelized Apple Galette - Aged Irish Guinness Cheddar, Bourbon Caramel

Recommended Pairing - Ice Cider, Truck 59 Cider House