



Dine Around 3 Course - \$50
with drink pairings - \$65

Appetizers

PROVOLONE STUFFED TOMATO ARANCINI

herb aioli, aged balsamic

PROSCIUTTO CROSTINIS

port braised figs, whipped goats cheese, fresh basil

Paired with - Dorothy's Private Label Blanc de Blanc

Mains

SPICY GARLIC LEMON BUTTER SHRIMP

chorizo, creamy polenta, roasted cherry tomato, basil pistou

Paired with - 2020 50th Parallel Pinot Gris

TRUFFLE MUSHROOM SAGE RISOTTO

caramelized onion, shaved parmigiano reggiano

Paired with - 2018 Fort Berens Cab Franc, or Slackwater Pale Ale

Desserts

HAZELNUT CAKE

chocolate pastry cream, raspberry

VANILLA PAVLOVA

whipped cream, strawberry, kiwi, banana

Please inform us of any food allergies or special dietary requirements