



DINE OUT MENU

\$55 per person*

BEVERAGE PAIRING \$30

3oz wine pairings | 1oz cocktail



Appetizer (Choice of)

Wild Mushroom Soup V: Black Truffle Oil, Cream, Sourdough, Herb Butter

Wine: **Lake Breeze Pinot Gris 2023**

Pear Salad VG/MWG: Arugula, Watercress, Quinoa, Cranberries, Rum Dressing, Toasted Almond

Wine: **Lake Breeze Spice Jar Blend 2020**

Scallop Crudo MWG: Shaved Fennel, Blood Orange Gel, Pickled Radish, Citrus Vinaigrette

Wine: **Culmina Unicus Grüner Veltliner 2022**

Entrée (Choice of)

Pacific Halibut MWG: Dungeness Crab Beurre Blanc, Roasted Heirloom Carrots, Potato Puree

Wine: **See Ya Later Ranch Chardonnay 2022**

Lamb Loin MWG: Herb Crust, Parsnip Puree, Winter Greens, Red Wine Jus

Wine: **Brunel de la Gardine Côte du Rhône 2022**

Wild Mushroom Risotto VG/MWG: Arborio Rice, Vegan Parmesan, Parsley Oil, Toasted Hazelnuts, Crispy Kale

Wine: **Cedar Creek Estate Series Pinot Noir 2022**

Dessert (Choice of)

Salted Caramel Whiskey Cake V/MWG: Dulce de Leche, Macerated Blackberries

Cocktail: **Maple Walnut Old Fashioned**

Maple Cheesecake VG/MWG: Maple Pecans, Berries, Whipped Coconut Cream

Cocktail: **Amaretto Blueberry Tea**

V Vegetarian | VG Vegan | MWG Made Without Gluten

**Prices exclude applicable taxes | 20% gratuity is added to parties of 6 or more*