

Chef's Tasting

Choose one item from each course and either wine or beer to enjoy with each.
\$60.00 per person

Appetizers



CHORIZO AND MANCHEGO CROSTINI



PETIT FILET OF BEEF
mushroom cabernet demi
garlic mashed potatoes



HERB MARINATED SHRIMP



PAN-SEARED COD
pancetta · artichokes
olives · rice pilaf



CUCUMBER BITES
arugula pesto



OYSTER MUSHROOM RISOTTO



Soups & Salads



CARAMELIZED-ONION SOUP



CAPPUCCINO MOUSSE



GRAPE SPRING SALAD
candied pecans · feta · champagne vinaigrette



HAZELNUT CRUNCH CHEESECAKE
chocolate sauce



SPINACH POMEGRANATE SALAD
walnut · red onion · balsamic vinaigrette



Beer

Chef's Recommendations



Wine

- Knuth Coffee Stout:** Four different malts and two varieties of hops, finished with small-batch roast coffee. ABV 5.5%
- 3 Sheeps Rebel Kent Amber Ale:** Belgian yeast and rye-malt spice, clean palate finish. ABV 5.0%
- Titletown Green 19 IPA:** American citrus hops, balanced malt finish ABV 6.5%
- Ace Joker Cider:** Ultra-dry apple hard cider, with Champagne characteristics. ABV 6.9%

- LoDuca Malvasia Dulce:** Naturally effervescent white wine with a soft bouquet and well balanced sweetness. ABV 4.0%
- Hidden Crush Chardonnay:** Intense aroma of citrus, vanilla and toasted brioche with a bright citrus and stone fruit palate. ABV 13.5%
- Titus Sauvignon Blanc:** Vibrant citrus aromas give way to tones of pear and guava. ABV 14.1%
- Monticello Pinot Noir:** Aromatics of raspberry and blackberry followed by hints of cola and cinnamon. ABV 14.2%
- Blind Horse Dam Sire:** Blend of Zinfandel, Cabernet, Grenache, Syrah & Petite Sirah; with vanilla and cinnamon notes and blackberry finish. ABV 14.2%

