Menu

Wine Dinner November 12th

Arugula Apple Salad

Brightenwoods apple orchard honey crisp apples, tossed with candied pecans, goat cheese and tarragon-lemon vinaigrette dressed arugula and spinach, served with balsamic fig reduction.

Served with Alexandria Nicole Shepard's Mark White Blend

Stuffed Mushrooms & Bacon

Parmesan, shallot and cream cheese stuffed cremini mushrooms. Served with bechamel, sautéed spinach and crispy leeks.

Served with Alexandria Nicole Quarry Butte Red Blend

Menu

Wine Dinner November 12th

Short Rib Arancini

Starry Nights Farm beer shredded short ribs stuffed in arancini, topped with grated parmesan and house grown microgreens. Served with aioli and demi glaze.

Alexandria Nicole A Squared Cabernet

Rack of Lamb

Pinn Oak Farm rack of lamb. Served with parmesan bread crumbs, garlic whipped potatoes, cous cous and demi glaze.

Alexandria Nicole Jet Black Syrah

S'more Dessert

Graham cracker crust coated with chocolate ganache and toasted marshmallow fluff.

Alexandria Nicole Gravity Merlot.