

# Welcome to our Table!



## GATHER

Honeynut Squash Aracini  
Apple-Butter Aioli, Sage, and Pumpkin Seeds

*Pairing: 2020 Goldeneye Brut Rosé* \$84 \_\_\_\_\_

Fuyu Persimmons with Stracciatella  
Lemon Oil, Smoked Sea Salt, and Pistachio

*Pairing: 2023 Migration Dutton-Jewell Chardonnay* \$64 \_\_\_\_\_

## GRAZE

Ricotta Gnocchi  
Lacinato Kale and Walnut Pesto

*Pairing: 2021 Duckhorn Vineyards Rector Creek Merlot* \$110 \_\_\_\_\_

Buttermilk Fried Quail  
Coq au Vin Jus, Cipollini and Bacon

*Pairing: 2022 Paraduxx Rector Creek Red Blend* \$90 \_\_\_\_\_

## SAVOR

Cranberry & Citrus Bread Pudding  
Eggnog Anglaise Sauce

*Pairing: 2021 Calera Viognier Doux* \$42 \_\_\_\_\_