



Sunday Supper

DECEMBER 16, 2018

YOUNG LETTUCES,
SHAVED RADISHES, DRY JACK AND CANDIED GARLIC VINAIGRETTE

Jana Sauvignon Blanc, Lake County 2017

PURÉE OF WILD MUSHROOM SOUP,
SHERRY GASTRIQUE AND CRISPY SHALLOTS

Tolosa, Rosé of Pinot Noir, Edna Valley 2017

ROASTED SKUNA BAY SALMON,
WHITE WINE BRAISED TRUMPET MUSHROOMS AND SAVOY CABBAGE,
APPLEWOOD SMOKED BACON JUS

Willamette "Gisele" Pinot Noir, Yamhill-Carlton Willamette Valley 2015

GINGERBREAD CAKE,
PEPPERMINT CRUMB AND EGG NOG GELATO

Cascinetta Vietti Moscato d'Asti 2016

\$50 Per Guest

\$25 Optional Wine Pairing