

D Z E M

STARTER

Huber Sparkling Rosé | Austria

BUTTERNUT SQUASH BISQUE ^{GF}

Maple Mascarpone, Spiced Pumpkin Seeds

ICEBERG LETTUCE WEDGE ^{GF}

Hickory-Smoked Bacon Crumbles, Tomato,
Blue Cheese Dressing

ENTRÉE COURSE

CIDER-GLAZED HERITAGE PORK CHOP ^{GF}

Sweet Potato & Apple Hash, Cider Reduction

Erath Pinot Noir | Oregon

SIMPLY PREPARED SALMON* ^{GF}

Roasted Asparagus, Citrus & Herb Vinaigrette,
Charred Lemon

Peter Yealands Sauvignon Blanc

Marlborough, New Zealand

TRUFFLED MUSHROOM GNOCCHI

Sherry-Porcini Cream, Ricotta Salata, Arugula, Lemon

Cune Crianza | Rioja, Spain

FILET DUO* ^{GF} *Add 10*

Oscar & Seasonal Topping, Served with Choice of Side

Orin Swift "Abstract" Red Blend | California

DESSERT

Taylor 20 Year Tawny Port | Douro Valley, Portugal

STICKY TOFFEE CAKE†

Whiskey Caramel, Maple Mascarpone, Candied Pecans

PEANUT BUTTER CHOCOLATE PIE†

Peanut Butter Mousse, Graham Cracker Crust,
Callebaut Fudge Sauce

39 Per Guest

WINE PAIRING UPGRADE *Add 20*

Plus Tax & Gratuity

^{GF} GLUTEN-FREE

Cross-contact with other food items that contain Gluten is possible.

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

†Item contains nuts.