

Menu

DESIGNED BY CHEF KAITLYN MUISE

FRENCH ONION SPHERE

Warm beef consommé, caramelized onion, gruyere, sourdough, chive.

Paired with 2023 Aria Sparkling Rosé

BEET CARPACCIO

Goat cheese mousse, concord grapes, walnut crumble, frisée, honey-thyme vinaigrette.

Paired with 2023 Gamay Noir

SMOKED BONE MARROW

Whiskey-onion jam, pickled enoki mushroom, green apple, crispy shallots, grilled focaccia.

Paired with 2021 Pinot Noir

BUTTERNUT SQUASH RISOTTO

Pancetta, whipped ricotta, roasted butternut squash, pickled pearl onions, crispy sage.

Paired with 2023 Reserve Chardonnay

BLACK COD

'Nduja crusted cod, prawn bisque, black lentils, caramelized leeks.

Paired with 2023 Orange Wine, Skin Fermented White

PORK TENDERLOIN

Potato pave, chicharron, carrot puree, apple gel, pickled mustard seeds, pearl onions, pan jus.

Paired with 2023 Reserve Petite Verdot

EARL GREY & BERGAMONT

Earl grey vanilla sponge, bergamot white chocolate cremeux, brown butter almond crumble, bergamot gel, candied lemon.

Paired with 2022 Riesling

WINE PAIRINGS FROM THE GOOD EARTH FOOD & WINE CO.
