

nektar



\$35.00 Three Course **Wine Pairing \$20*

Roasted Brussel Sprouts

Duck Sausage, Chinese 5 spice, red onion, jalapeno

**Pewsey Vale Riesling, Eden Valley, Australia*

Roasted Butternut Squash Salad

Mixed greens, toasted pepitas, goat cheese, pecans, orange-maple vinaigrette

**Teliani Vineyards Amber Blend, Rkatsiteli, Georgia*

Portobello Fries

Thick cut portobello mushrooms, truffle & mustard aioli

**Quinta da Fonte, Arinto Blend, Alentejo, Portugal*

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Salmon Rilette

Smoked & poached salmon, shallots, mayo, lemon juice

**Elk Cove Riesling, Willamette Valley, Oregon*

Maple Bacon Grilled Cheese

Bacon, apple cheddar, maple

**Karthausershof Feinherb Bruno Riesling, Mosel, Germany*

Beet Salad

Roasted golden & red beets, chèvre, arugula, pecan

**Archery Summit Pinot Gris, Willamette Valley, Oregon*

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Spinach & Chickpea

Cumin, roasted garlic, saffron, paprika

**Domaine Du Pas St. Martin, Cab Franc, Saumur, France*

Meatball Sliders

Beef, tomato, fontina, basil

**Chateau St. Cosme Cotes-du-Rhone, Syrah, France*

Mushroom & Goat Cheese Flatbread

Cremini, scallion, roasted red pepper sauce

**Luisa Pinot Grigio, Friuli, Italy*

\$55.00 Three Course **Wine Pairing \$20*

Octopus

Aged Balsamic, mango, extra virgin olive oil

**Bodegas Martue "Evolution", Tempranillo, La Mancha, Spain*

Lamb Merguez Flatbread

Spicy lamb sausage, gruyère, blue cheese sauce, apple compote, arugula

**Luisa Cab Franc, Friuli, Italy*

Smoked Duck Salad

Apple, dried cranberry, arugula, Blue d'Auvergne

**Domaine Du Pas St. Martin, Cab Franc, Saumur, France*

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Short Rib

Yukon mashed, Shoestring Onion

**Petrichor Syrah, Fountaingrove District, CA*

Pickled Papaya & Tempura Shrimp Salad

Red cabbage, green beans, carrots, roasted peanuts, cherry tomato

**Elk Cove Riesling, Willamette Valley, Oregon*

Mushroom Mac & Goat Cheese

Chanterelle mushrooms, chevre, breadcrumbs

**Quinta da Fonte, Arinto Blend, Alentejo, Portugal*

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Beef Wellington

Petit filet, pate, mushroom, yukon mashed

**Paxton Shiraz, McLaren Vale, Australia*

Scallops

Thai curry, coconut lime broth, spicy

**Karthausershof Feinherb Bruno Riesling, Mosel, Germany*

Truffle Ravioli

Ricotta ravioli, truffle, Madaio Calcagno cheese

**Luisa Pinot Grigio, Friuli, Italy*