



# WINE DINNER MENU

## FIRST-COURSE

**Blackberry Bramble** *paired with La Crema Pinot Noir Rosé*

Late-season blackberries macerated with champagne vinegar & rosemary with local honey and bleu cheese  
crostini

## SECOND-COURSE

**Harvest Salad** *paired with Mantazas Creek Chardonnay*

Kale, bacon, maple candied pumpkin seed, roasted parsnip, shaved asiago, and brown sugar cider vinaigrette

## THIRD-COURSE

**Catalonian Sampler** *paired with Hartford Court Pinot Noir*

A trio of traditional Spanish chilled soups: Classic gazpacho with heirloom tomato and last of the summer garden vegetables, Modern gazpacho with carrot, apple, parsnip, and tarragon, Ajo Blanco, silky almond soup with grilled green grape

## FOURTH-COURSE

**Strange Bedfellows** *paired with Mantazas Creek Sauvignon Blanc*

Slow-roasted cod, honey glazed acorn squash, black garlic, herbs, and autumn spices

## FIFTH-COURSE

**Suspiciously Delicious Duck** *paired with Freemark Abby Cabernet Sauvignon*

Pan-seared duck breast with deep fried almond, caramelized shallot, roasted pumpkin, and vinegar caramel  
sauce

## SIXTH-COURSE

**Dark & Twisty** *paired with Hartford Court Zinfandel*

Black coffee and chocolate stout devil's food cake, candied bacon and orange, whipped maple, mascarpone

