

Prix Fixe Menu

September 21 – October 31 | \$55

Tarte Flambée Amuse-Bouche – caramelized onions, bacon lardons
River Trout - crawfish-riesling sauce, melted leeks, lardons
Roasted Pheasant - sherry, truffles, chestnuts
Kirsch Souffle - cherry sorbet, Tahitian vanilla

Wine Pairings

September 21 – October 31 | \$29

Art den Hoed Vineyard | Charles & Charles Art den Hoed Riesling | Art Den Hoed Vineyard, Yakima, WA
MAISON LOUIS JADOT MÂCONNAIS AND BEAUJOLAIS WINES | Bourgogne Chardonnay 2015 | France, Burgundy
Joel Gott | 815 Cabernet Sauvignon | California
TENUTA DI NOZZOLE | Villa Nozzole Chianti Classico DOCG 2014 | Italy, Tuscany, Chianti

Dinner in Alsace

October 12 | Available 5-10pm | \$89

Tarte Flambée Amuse-Bouche – caramelized onions, bacon lardons
Foie Gras Terrine - brioche toast, gewürztraminer gelée
River Trout - crawfish-riesling sauce, melted leeks, lardons
Roasted Pheasant - sherry, truffles, chestnuts
Kirsch Souffle - cherry sorbet, Tahitian vanilla

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