# FERRIS' GRILL & GARDEN PATIO

## dine around 2024

January 26th-february 11th
$35/person
optional wine pairing $25
optional beer pairing $21

### WEST COAST FISH AND SHELLFISH STEW
local mussels, clams, shrimp & dill
*enrico winery ortega or hoyne pilsner*

### BRAISED BEET TARTLET
Candied hazelnuts, lemon vinaigrette, green lentils & crumbled goat's cheese
*quails gate chardonnay or phillips lager*

### SHAWARMA SPICED CHICKEN LEG
Chickpeas, chorizo, tomato, saffron & grilled broccolini
*gehringer pinot noir or 33 acres fluffy cloud hazy ipa*

### BUTTERNUT SQUASH RAVIOLI
Sage brown butter, greens, candied walnuts & whipped ricotta
*50th parallel pinot gris or 33 acres of sunshine french blanche*

### PAN FRIED SOCKEYE SALMON & PRAWNS
Garganelli pasta, arugula, pesto & lemon
*quails gate chardonnay or phillips lager*

### WARM MALVA PUDDING
Caramel sauce & vanilla whip
*unsworth ovation or hoyne dark matter*

### BERRY CHEESECAKE
Rosemary honey & spiced berries
*unsworth ovation or hoyne dark matter*

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