

VISTA 18

DINE AROUND
3-Courses \$55
Friday, January 24 - Sunday, February 9

THE BEGINNING

CELERIAC COCONUT BISQUE

roasted garlic chip,
black sesame oil

MISSION HILL SAUVIGNON BLANC

6oz - \$13 / 9oz - \$19 / Bottle - \$50

ROASTED BEET + ARUGULA SALAD

buffalo brie, chestnut brittle,
orange tarragon vinaigrette

BLUE GROUSE PINOT GRIS

6oz - \$15 / 9oz - \$21 / Bottle - \$58

GINGER CHICKEN DUMPLING

veggie dashi,
winter spiced oil

AVERILL CREEK PINOT NOIR

6oz - \$17 / 9oz - \$24 / Bottle - \$66

THE MIDDLE

VEGETARIAN OPTION AVAILABLE

PAN SEARED KUTERRA STEELHEAD

spinach + paneer curry, fingerling
potatoes, farm fresh vegetables,
chickpea dust

MT. BOUCHERIE ORIGINAL VINES SEMILLON

6oz - \$14 / 9oz - \$20 / Bottle - \$54

DRIFTWOOD

Raised by Wolves IPA \$9

KIMCHI SOUS VIDE

BERRYMAN'S PORK TENDERLOIN
roasted onion pavé, spinach broth,
baby carrots

SANDHILL SYRAH

6oz - \$15 / 9oz - \$21 / Bottle - \$58

HOYNE

Pilsner \$9

BRAISED LAMB SHANK

chanterelle mushroom broth,
french lentil ragu, roasted broccolini

BURROWING OWL CABERNET FRANC

6oz - \$18 / 9oz - \$25 / Bottle - \$70

HOYNE

Dark Matter \$9

THE END

CANDIED GINGER BRÛLÉE

rhubarb gel,
lime tuille

TANTALUS RIESLING

6oz - \$16 / 9oz - \$23 / Bottle - \$62

BUTTERMILK DARK CHOCOLATE

COCOA NIB TORTE
butterscotch mousse, honeycomb sugar

GRAY MONK 'ODYSSEY III' PORT

2oz - \$8

MAPLE CARAMEL CHESTNUT CHEESECAKE

chestnut praline,
bourbon whipped cream

UNSWORTH VINEYARDS 'OVATION' PORT

2oz - \$10

Authentic · Local · Elevated