



# MENU

## DINE AROUND

| \$55

### STARTER

#### ARUGULA SALAD

CANDIED HAZELNUT, ORANGE  
WEDGES, SHAVED GRUYÈRE,  
CITRUS POPPYSEED  
VINAIGRETTE

### MAIN

#### HOMEMADE GNOCCHI WITH BEEF RAGÙ ALLA BOLOGNESE

CONFIT CHERRY TOMATO,  
SHAVED PECORINO, BASIL,  
GARLIC BREAD

### DESSERT

#### PUMPKIN PANNA COTTA

PECAN STREUSEL AND  
SUGARED CRANBERRIES

### DRINK PAIRINGS

QUAILS GATE FIELD AND FLIGHT PINOS GRIS | \$14

PHILLIPS COLD SNAP KOLSCH | 20OZ | \$9

BURROWING OWL CABERNET FRANC | 5OZ | \$20