BISTRO

10 ACRES

$55 | DINE AROUND

FIRST COURSE
Choice of

ENDIVE SALAD
fennel, bacon lardons, blue cheese, dill, almonds, orange gastrique
Suggested pairing: Wild Goose Pinot Blanc

BREAD & CHICKEN LIVER PATE
caramilized onions, chutney, pickle red onions
Suggested pairing: Monte Creek Pinot Noir

HUMBOLDT SQUID
olives, spinach, spanish chorizo, romesco,
Suggested pairing: Fitzpatrick Yinyards Rose

CACIO E PEPE
rigatoni, black pepper, pecorino, reggiano
Suggested Pairing: Laughing Stock Pinot Gris

BEEF CARPACCIO
horseradish aioli, chives, parmiggiano, dijon, focaccia
Suggested pairing: Monte Creek Pinot Noir

SECOND COURSE
Choice of

CHICKEN PARMIGIANA
linguine, san marzano tomatoes,parmigiano
Suggested pairing: Monte Creek Pinot Noir

BOLOGNESE
pork, beef, san marzano tomatoes, reggiano,linguine
Suggested pairing: *Mt. Boucherie Merlot*

14oz PORK CHOP
spaetzle, mushrooms, kale, cafe au lait sauce
Suggested Pairing: *Mt. Boucherie Merlot*

AGNOLOTTI
butternut squash, almond, sage brown butter
Suggested Pairing: Mt. Boucherie Chardonnay

PAN SEARED SALMON
braised leeks, gratin potato, almond brown butter
Suggested Pairing: Fitzpatrick Vinyards Rose

THIRD COURSE
Choice of

SEASONAL CHEESECAKE
coulis, streusel, Chantilly cream

CHOCOLATE CAKE
coulis, streusel, Chantilly crea

HOUSE MADE ICE CREAM OR SORBET