



**JANUARY 10th-19th, \$45/PERSON**

**WINE FLIGHT, \$19/PERSON**

save \$5 on any wine to-go w/ every flight  
(3 oz / course)

## STARTERS

wine: 2023 Vermentino, Amador County

please choose one

### BEET SALAD

roasted Chioggia & red beets, beet aioli,  
walnut-pistachio-sesame dukkah,  
vegan feta, dill, parsley (v)(gf)

*add avocado \$3 / add chicken \$6 / add steak \$10*

### TUSCAN WHITE BEAN & KALE SOUP

(v)(gf)



## MAINS

wine: 2021 Tempranillo, Clarksburg

please choose one

### SWEET POTATO HARISSA BOWL

roasted Garnet sweet potatoes, chickpeas, harissa,  
nori aioli, arugula, hawaij-citrus dressing (v)(gf)

*add avocado \$3 / add chicken \$6 / add steak \$10*

### SHORTRIB PASTA

braised shortrib ragu, fettuccine,  
Parmigiano-Reggiano, fresh herbs

### POLENTA & SHRIMP

garlic & red chili oil, Parmigiano-Reggiano,  
microbasil, fresh herbs (gf)



## DESSERTS

wine: 2020 Late Harvest Chenin Blanc, Clarksburg

please choose one

### ESPRESSO CHOCOLATE MOUSSE

Oreo crust, vegan cream cheese,  
shaved chocolate, berry coulis (v)(gf)

### BAKED BRIE

pear-cranberry compote, pecans, crostini (\*gf)

### SPICE CAKE

cream cheese frosting, chopped pecans