



## Prix Fixe Menu

\$40 per person - choose one option for each course

\$20 per person - add optional wine pairings

### 1<sup>st</sup> Course

#### **Quail Scotch Egg with Red Pear Compote**

Sage sausage coated quail egg served w/ English Mustard, Pearl Onions & Red Pear Compote

*Suggested wine pairing: Donna Laura 'Ali' Sangiovese*

#### **Scotch Avocado "Egg" with Agave Balsamic Glaze**

*Almond crusted avocado stuffed w/ marinated tomatoes, Basil & red onion (V)*

*Suggested wine pairing: Randall Monroe Pinot Noir*

#### **Buchimgae (book-ma-gage)**

Korean pan cakes w/ serrano peppers, zucchini & scallions served with a sweet chili sauce (V)

*Suggested wine pairing: Oveja Negra Chardonnay/Viognier*

### 2<sup>nd</sup> Course

#### **Autumn Panzanella Salad**

Warm rosemary olive oil bread tossed with butternut squash, brussel sprouts, red onion, cranberries, apple, toasted papitas & goat cheese w/ a warm maple vinaigrette

*Suggested wine pairing: La Vieille Ferme Blanc*

#### **Tahini Roasted Root Vegetables Salad**

Roasted tri coloured carrots & radishes w/ a warm spiced tahini orange dressing (V)

*Suggested wine pairing: Randall Monroe Sauvignon Blanc*

## Main Course

#### **Mushroom Arugula Stuffed Braciolo**

Italian rolled flank stuffed with mushroom, arugula, garlic, italian parsley & feta

Served with fingerling potatoes & garlicky braised greens

*Suggested wine pairing: Castillo de Trebbio Chianti Superiore*

#### **Nadan Chicken Curry with Ghee Rice**

Coconut curry with notes of coriander, turmeric and green chili.

Served w/ Ghee rice & toasted cashews. (VO)

*Suggested Wine Pairing: Skyfall Vineyard Merlot*

#### **Zanibar Pizza**

*Savory square folded pizza w/ a blend of carrots, cabbage, mushrooms, chilis & garlic*

*Seasoned w/ Ethiopian Berbere spices & egg, atop a bed of arugula. Garnished w/ crispy chilis*

*Suggested wine pairing: Benziger Cabernet Sauvignon*

## Dessert

#### **Salted Caramel Chocolate Cheese Cake**

Decadent layers of Chocolate cake, Salted Caramel Cheese cake & caramel Ganache

*Suggested Wine Pairing: Broadbent 'Rainwater' Madeira*

#### **Blue Velvet Cake**

Rich layers of blue velvet cake w/black berry filling & blue velvet "buttercream" frosting (V)

*Suggested wine pairing: Broadbet Ruby Port*

(V) *vegan*

(VO) *Vegan Optional*