



## lunch specials

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- carnitas tacos** 8  
crispy taco shells, pork carnitas, avocado salsa
- wild pollock** 16  
carrot and almond puree, lemon sauce, sea beans, roasted carrots, red pearl onions
- praline candy bar** ✓ 11  
pecan mousse, caramel, squash sherbet
- today's cheeses** ✓
- fleur verte** goat's milk, soft
- rush creek reserve** cow's milk, soft
- shepherd's blend** cow, goat & sheep's milk, semi-firm

## wine specials

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One wine, three harvests. Take part in a rare opportunity with a vertical flight of Cabernet Sauvignon. Three vintages of wine from Sonoma Valley, California, each made by the same hands, with grapes from the same vineyard block. Enjoy a flight of all three, or a glass of one of our wine-maker's favorites.

- flight of all three** 18
- cabernet sauvignon** | 2011 sonoma, ca 19/95  
subtle red fruit, spice, olive
- cabernet sauvignon** | 2012 sonoma, ca 16/80  
blackberry, bramble
- cabernet sauvignon** | 2013 sonoma, ca 14/70  
dark fruit, olive, pepper

## cocktail specials

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- mulled kir royale** mulled spice chambord, sparkling wine, bourbon soaked cherry 12
- chocolate grenache** hot cocoa, grenache wine lees, brandy, whipped cream 14

 GLUTEN FREE  VEGETARIAN  VEGAN

IN ADDITION, OUR KITCHEN CAN ALTER CERTAIN DISHES TO BE GLUTEN FREE, VEGETARIAN, OR VEGAN.  
PLEASE ASK YOUR SERVER.

\*CONSUMING UNDERCOOKED OR RAW MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A PREEXISTING MEDICAL CONDITION.