

THE BARREL ROOM TASTING MENU

Additional \$20 for wine pairing with select City Winery Tap Wines

~ \$50 ~

1ST COURSE

ROASTED BEET SALAD

Goat cheese/pistachio/watermelon radish

SOHOVIGNON BLANC 2015

2ND COURSE

LOBSTER RAVIOLI

Baby fennel/charred tomato/lobster sauce

RIESLING 2015

3RD COURSE (CHOICE OF)

SEARED SALMON

Tomatoes/fingerlings/braised leeks/saffron aioli

BUTTERMILK FRIED CHICKEN

Roasted baby carrots/parsnip puree/spicy honey

CREAMY PEA RISOTTO

Truffle butter/roasted root vegetable

SYRAH 2014

4TH COURSE

CRÈME BRÛLÉE

Mixed berries/caramelized pistachio

RIESLING VIN DE GLACIERE 2013

Tasting menu requires full table participation. Gratuity & tax not included.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

October 2016

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