Friday, October 18th

Et Fille

Winemaker's Dinner

Zuppa

Vellutata di Finferli

(Velvety wild foraged Chantrelles soup)

2017 Deux Vert VIOGNER

Antipasti

Flan di Zucca & Taleggio

(Slowly baked roasted squash soufflee topped with a Taleggio cheese fondue)

2015 Heredity PINOT NOIR

Primi

Risotto agli Asparagi

(Authentic Asparagus Risotto)

2015 Kalita Vineyard PINOT NOIR

Secondi

Cinghiale Brasato

(Slowly wine braised Wild Boar served with roasted beets carpaccio & roasted Brussel Sprouts)

2012 Palmer Creek Vineyard PINOT NOIR

Dessert

Mascarpone & Composta

("Panettone" Flavored whipped Mascarpone topped with homemade Italian Plum jam)

2016 Gabriella PINOT NOIR

Wine Pairing Dinner - $95

Gratuities not included - Reservations only via Opentable – Late cancellation or non show fee will apply