

Harvest Red Wine Dinner

October 16th 6pm

\$59.95/person with wine, \$49.95/person without wine

Green Apple & Arugula Salad

tossed in a champagne vinaigrette with roasted chestnuts & goat cheese.

Paired with 111 Graciano Rioja

Pumpkin & Sausage soup

with buttered baguette.

Paired with 111 Red Blend

Duck a l'orange

Roasted duck breast coated with a Grand Marnier sauce that perfectly balances the sweet, savory, & bitter flavors of the orange, served with sweet potato mash, and a squash & zucchini medley.

Paired with 111 Cabernet

Caramel Apple Crumble

with Vanilla Ice Cream

Paired with St. Julian S'mores

