



WINEMAKER'S *Dinner*

MONDAY, OCTOBER 28, 2024

Menu

PROSCIUTTO WRAPPED SCALLOP with
ROMESCO & FRIED SHALLOTS
2023 Blank Stare Sauvignon Blanc

BRAISED RABBIT with BRIE CREMA
over HOUSE PASTA
2022 Mannequin Chardonnay

CRUSTED LAMB CHOP with
ASPARAGUS & CREME FRAICHE
2022 Abstract Red Blend

BEEF BRACIOLE with
WINTER GNOCCHI
2022 8 Years in the Desert

SHORT RIB STUFFED ACORN
SQUASH with RISOTTO
2021 Papillon Cabernet Sauvignon

*\$150 per person, includes gratuity
Reservations required Call 541-826-4857*

