



FALL HARVEST

WINE DINNER MENU

Course 1

Door County Whitefish Ceviche
Henriksen Fisheries whitefish / house-made tortilla crisps
Albarino

Course 2

House-made Pesto Pasta with Heirloom Tomatoes & Basil
Fusilli Al Ferretto Pasta / house-made pesto / Heirloom tomatoes /
garden basil / fresh mozzarella
Sauvignon Blanc

Course 3

Coq a Vin
Pinot Noir braised chicken thighs / lardons / seasonal mushrooms /
smashed local new potatoes
Pinot Noir

Course 4

Chicken Liver Pate w/ Grilled Sourdough
House-made pate / cornichons / grilled sourdough / sour cherry jam
Cabernet Franc

Course 5

Korean BBQ Strip Steak Bowl
Goguchang marinated strip / red cabbage slaw / fresh kale / kimchi
Petit Verdot