

TASTE AROUND MENU

CHOOSE ANY APPETIZER, MAIN
& DESSERT

3 Courses | 35 Wine Pairings | 20 (7oz)

1st Course

DAILY FEATURE SOUP
seasonally inspired
daily pairings

OR

BC ENDIVE SALAD
fresh apple, winter radish, Alpondon cheese,
brown butter hazelnut & raisin vinaigrette
suggested pairing: 2023 Clone 49 Riesling

Main Course

RED WINE BRAISED CHICKEN
potato rosti, mushroom flan,
cippolini onions, crispy bacon
suggested pairing: 2022 Pinot Noir

OR

CACIO E PEPE SPAGHETTI
Tanto Latte Toma & Pecorino cheese,
black pepper
suggested pairing: 2022 Chardonnay

Dessert

UPSIDE DOWN APPLE CAKE
warm caramel toffee sauce,
vanilla oat crumble, sour cream ice cream
suggested pairing: 2021 Riesling Icewine