

## RESTAURANT WEEK 2026

*Featuring Estate-grown ingredients*



### LUNCH

*Choose one item from each course*

*Add wine pairings for \$15*

#### **1<sup>ST</sup>**

##### **BUTTERNUT SQUASH SOUP**

leeks, za'atar spice, crème fraîche, toasted pepitas

*wine pairing: Gewurztraminer*

##### **ROASTED BEETS + WHIPPED GOAT CHEESE**

apple, toasted hazelnut, arugula, apple cider vinaigrette

*wine pairing: Pinot Noir Rosé*

#### **2<sup>ND</sup>**

##### **GRILLED PORK CHOP**

delicata squash, apples, crispy sage, arugula, apple mostarda

*wine pairing: Merlot*

##### **SEARED COD**

potatoes, braised greens, sunchoke purée

*wine pairing: Chardonnay*

#### **3<sup>RD</sup>**

##### **SCOOP OF HOUSE-MADE ICE CREAM**

chocolate, vanilla bean, or raspberry sorbet

*wine pairing: Vidal Ice Wine*

**\$30 PER PERSON**