

DOWNTOWN
DINE
DOWNTOWN

JANUARY 10TH-19TH, 2025, \$45/PERSON
WINEMAKER'S PAIRINGS, \$19/PERSON
(3 oz / course)

STARTERS

wine pairing: 2023 Vermentino, Amador County

Please choose one

BEET SALAD

roasted Chioggia & red beets, beet aioli, farro,
walnut-pistachio-sesame dukkah,
vegan feta, dill, parsley (v)(gf)
add avocado \$3 / add chicken \$6 / add steak \$10

-OR-

TUSCAN WHITE BEAN & KALE SOUP

(v)(gf)



MAINS

wine pairing: 2020 GSM, El Dorado

Please choose one

SWEET POTATO HARISSA BOWL

roasted Garnet sweet potatoes, chickpeas, harissa,
nori aioli, arugula, hawaij-citrus dressing (v)(gf)
add chicken \$6 / add steak \$10

-OR-

SHORTRIB PASTA

braised shortrib ragu, fettucine,
Parmigiano-Reggiano, fresh herbs



DESSERTS

wine pairing: 2020 Late Harvest Chenin Blanc, Clarksburg

Please choose one

ESPRESSO CHOCOLATE CHEESECAKE

Oreo crust, shaved chocolate, berry coulis (v)(gf)

BAKED BRIE

pear-cranberry compote, pecans, crostini (*gf)

SPICE CAKE

vegan cream cheese frosting (v)