

ENOTECA

Meal

\$90/person

Meal + Wine Pairing

\$120/person

First Course

Stuffing Inspired Focaccia for the table served with a cranberry compound butter

Second Course

Artichoke and Leek Bisque, creme fraiche, crispy leeks and chive oil

-or-

Shaved brussel sprout salad with roasted acorn squash, goat cheese, pomegranate seeds, and crispy prosciutto

Third Course

Roasted and Stuffed Cornish Game Hen with a chicken jus, french whipped mashed potatoes, crispy shallots, honey roasted tri colored carrots

-or-

Double Bone In Pork Chop with a whole grain mustard demi glace, sweet potato mash, haricot verts with creamy mushroom and crispy pancetta

Dessert

Pumpkin Creme Brûlée with a cinnamon whip cream

-or-

Caramel Apple Cobbler with vanilla gelato and finely crushed pecans

Drinks

Browned Butter Sage Old Fashioned | \$16

Browned butter washed bourbon, sage simple syrup and orange bitters on a big rock

Pumpkin Espresso Smash | \$16

Tito's Vodka, Cantera Negra, Baileys, Pumpkin Syrup & Espresso on the rocks

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

