

# Featuring: Tuscany



Our chefs created a special menu featuring Tuscan dishes paired with wine from around the world.

## CHESTNUT & APPLE SOUP

*duck cracklings and herb oil · 7*

Wine: QUAILS' GATE CHENIN BLANC:  
*Okanagan Valley, Canada '09*

## FARRO & BUTTERNUT SQUASH SALAD

*red onion jam and tuscan olive oil · 12*

Wine: BODEGAS FRANCO-ESPAÑOLAS 'DIAMANTE':  
*Rioja, Spain '10*

## \*PAN ROASTED PORK TENDERLOIN

*fennel pollen crusted, porcini ragù, italian kale and pear mostarda · 24*

Wine: BENAZA MENCÍA: *Monterrei, Spain '09*

## PECORINO TOSCANO

*drizzled saba · 6*

Wine: EVODIA GRENACHE: *Calatayud, Spain '09*

## APPLE FRANGIPAN TART

*bing cherry compote · 8*

Wine: BODEGAS SAUCI 'S': *Andalucía, Spain NV*

DINNER WITH PAIRINGS \$80

DINNER WITHOUT PAIRINGS \$57

\*According to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions.