

—« WELLNESS AWAKENED »—

Herbs and gin cocktail (Gin and tonic with fresh herbs)

Roasted delicata squash stuffed with mild tomato curry, brown rice, lentils & cilantro - o

Saint Sulpice, Bordeaux Blanc, 2017

Housemade Fisher Hill Farm turkey sausage, buckwheat spaetzle, baby heirloom carrots, sweet onions and NY grape gastrique - o

Campos de Risca, Jumilla Monastrell, Syrah, 2016

Porcini and potato gnocchi, mixed Smugtown mushrooms, local lacinato kale, leeks, garlic, virgin oil and fresh thyme - o

Chateau Montfaucon, Cotes du Rhone, 2015

Red wine braised grass-fed beef stew with local root vegetables and roasted shallots - o

Domaine Lasserre, Jurancon, 2015

Local pear poached in spiced red wine, house made vanilla ice cream & candied walnuts - o

On Sunday October 14th at 5:30, we will be hosting a 5 course dinner expertly paired with wine and spirits! The main focus of the event, is to educate about the health benefits nutrition plays a role in! Reservations required, and can be made through the website, or by phone at 271-3470

The cost is \$55 per person, inclusive of food and beverage pairings, tax, and gratuity!

Doors open at 5pm (cash bar)

Dinner at 5:30

Hope to see you there! Cheers!

