



Chef's Table Menu

Thursday, November 15th, 2018

Piedmont Tartar

black garlic, capers, mustard

Crudo

carrot, fluke, scallop

Quail

crown jewel, english pea, butternut squash

Intermezzo

Elk

celery root, patty pan, swiss chard

Eggs in a Nest

custard, chocolate

Petit Fours

Menu: \$175 per person

Estate Pairing: \$100 per person

Reserve Pairing: \$175 per person

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