

Wine Dinner Menu

1st Course

SmashBerry Red Blend

Pumpkin bisque with spiced whipped cream and candied pumpkin seeds

2nd Course

Crasto Tempranillo

Roasted mushroom toast with oyster, shiitake mushrooms, whipped chèvre, chives, and microgreens

3rd Course

Zanon Petite Syrah

Duck confit hash with poached quail egg, demi, and horseradish sauce

4th Course

Angels & Cowboys Red Blend

Apple cider glazed duck breast with rosemary honey roasted carrots and gruyère whipped potato

5th Course

Quady moscato

French toast bread pudding with vanilla whipped cream and caramel sauce

December 21st, 6-8pm | Call 740.593.6661 for Ticket Information!