

Sunday Supper Series
September 24-25th
Vin Room West
Available 2-9pm

~ First Course ~

Choice of

Chef's Potato and Leek Soup
Cold Pressed Olive Oil Cracked Black Pepper

~or~

Chef's Salad (GF)
House-Made Vinaigrette

~ Second Course ~

Red Wine Braised Beef Chuck (GF)
Red wine Jus

~Sides~

Confit potatoes, seasonal vegetables

\$30 Per Person
\$15 per child 12 years of age and under

OPTIONAL TWO COURSE WINE PAIRING \$20 (10oz)
OPTIONAL TWO COURSE DRAFT BEER PAIRING \$15 (24oz)

We respectfully request no substitutions.

(Vr) - Vegetarian (VF) – Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



Sunday Supper Series
October 1st-2nd
Vin Room West
Available 2-9pm

~ First Course ~

Choice of

Chef's Thai Butternut Squash Soup (VF)
Crispy Thai Basil

~or~

Chef's Salad (GF)
House-Made Vinaigrette

~ Second Course ~

Tomahawk Pork Chop (GF)
Chimichurri emulsion, Jus

~Sides~

Confit potatoes, seasonal vegetables

\$30 Per Person
\$15 per child 12 years of age and under

We respectfully request no substitutions.

(Vr) - Vegetarian (VF) – Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



**Sunday Supper Series
October 8-9th
Vin Room West
Available 2-9pm**

~ First Course ~

Choice of

Chef' Creamy Roasted Tomato and Confit Garlic (Vr)
Chili Honey, Crispy Basil

~or~

Chef's Salad (GF,Vr)
House-Made Vinaigrette

~ Second Course ~

Inspired House Made Gnocchi (Vr)
Cream, Button mushrooms, Grana Padano

**\$30 per Person
\$15 per child 12 years of age and under**

We respectfully request no substitutions.

(Vr) - Vegetarian (VF) - Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



**Sunday Supper Series
October 15th-16th
Vin Room West
Available 2-9pm**

~ First Course ~

Choice of

Chef's Roasted Cauliflower and Cream
Crème fraiche, local chives

~or~

Chef's Salad (GF)
House-Made vinaigrette

~ Second Course ~

Slow Roasted Lamb Shoulder(GF)
Sauteed parsnip, vanilla parsnip puree and lamb jus

**\$30 Per Person
\$15 per child 12 years of age and under**

We respectfully request no substitutions.

(Vr) - Vegetarian (VF) – Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



Sunday Supper Series
October 22nd-23rd
Vin Room West
Available 2-9pm

~ First Course ~

Choice of

Coconut Chicken Soup
Corriander-Rice Noodle

~or~

Chef's Salad (GF)
House-Made Vinaigrette

~ Second Course ~

Slow Cooked Adobo Chicken Thighs(GF)
Charred Ginger and Soy Emulsion

~Sides~

Crispy Yukon Golds, Seasonal Vegetables

\$30 Per Person
\$15 per child 12 years of age and under

We respectfully request no substitutions.

(Vr) - Vegetarian (VF) – Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



Sunday Supper Series
October 29th-30th
Vin Room West
Available 2-9pm

~ First Course ~

Choice of

Creamy Carrot and Chili
Chili Honey and Chives

~or~

Chef's Salad (GF)
House-Made Vinaigrette

~ Second Course ~

Spaghetti Aglio E Olio with Cajun Chicken
Parmesan, Chilies, Garlic, Cold pressed Olive Oil

\$30 Per Person
\$15 per child 12 years of age and under

We respectfully request no substitutions.

(Vr) - Vegetarian (VF) - Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



**Sunday Supper Series
November 5th-6th
Vin Room West
Available 2-9pm**

~ First Course ~

Choice of

***Split Pea soup
Spiced Pork Belly***

~or~

***Chef's Salad (GF)
House-Made Vinaigrette***

~ Second Course ~

***Confit Duck Legs
Duck gravy***

~Sides~

Crispy Yukon Golds, Seasonal Vegetables

**\$30 Per Person
\$15 per child 12 years of age and under**

We respectfully request no substitutions.

(Vr) - Vegetarian (VF) - Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.



**Sunday Supper Series
November 12th-13th
Vin Room West
Available 2-9pm**

~ First Course ~

Choice of

Chef's Potato and Leek Soup

Cold Pressed Olive Oil Cracked Black Pepper

~or~

Chef's Salad (GF)

House-Made Vinaigrette

~ Second Course ~

Red Wine Braised Beef Chuck (GF)

Red wine Jus

~Sides~

Confit potatoes, seasonal vegetables

\$30 Per Person

\$15 per child 12 years of age and under

We respectfully request no substitutions.

(Vr) - Vegetarian (VF) - Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.