

Amuse-Bouche
seasonal cocktails

Winter Gourd Gnocchi
pumpkin seed pesto/smoked paprika

Octopus Vin Rouge
fava beans, citrus, saffron vinaigrette

Lamb Pozole
hominy cake, verde broth

Seasonal Pickle
spicy greens

Smoked & Roasted Quail
farro, sour cherry and walnut stuffing, port demi, fine herbs

Pear Tarte Tatin
real deal butterscotch, cardamom cream

Chocolate Truffles & Spanish Coffee

Lead Chef

Michelle Donaldson



Chef/Owner

Kelli Lewton