

AUTUMN PEAK SEASON DINNER

October 2024

ROASTED PEAR SALAD

Arugula, Frisee, Blue Cheese, Hazelnuts, Pomegranate

Dr. Konstantine Frank, Semi-Dry Riesling, New York Finger Lakes 2023

COFFEE-ROASTED BABY CARROTS

Carrot & Tangerine Sauce, Mint, Carrot Crisps

Ca Di Bruno, Barbera D'Alba, Superiore, Piedmont Italy 2020

PAN SEARED PETRALE SOLE

Oven Charred Cauliflower, Raisins, Pine Nuts, Roasted Vegetable-Red Wine Reduction

Firriato, Cavanera, Etna Rosso, Sicily 2018

CAST IRON ROASTED DUCK BREAST

Vanilla Scented Sweet Potatoes, Pickled Market Grapes, Spiced Verjus Sauce

Famiglia Rivetti, Langhe Nebbiolo, Piedmont Italy 2020

BROWN BUTTER & APPLE CRISP

House Made Sharp Cheddar Ice Cream

Baskoli, Txakolina, Basque Country, Spain 2023

Dinner \$ 90

Wine Pairing \$45

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