



# restaurant week

## First course

Chef's Inspirational Soup

Green Goddess

*v/gf*  
romaine/ cherry tomatoes / cucumbers / chickpeas  
avocado / creamy green goddess

Truffle Potato Tostones

*v/gf*  
crispy smashed fingerlings / truffle salt / truffle aioli

Roasted Baby Carrot

*v/gf*  
gojuchang maple glazed / greek yogurt / crispy chickpeas

## SECOND COURSE

Red Wine Braised Short Rib

*4-hour slow cooked / roasted fall vegetables*

Pork Cordon Bleu

*crispy pork cutlet / ham / gruyere / bacon cream sauce  
whipped potatoes / brussel sprouts*

Gnocchi

*creamy butternut sauce / andouille sausage  
crisp sage / parmesan*

Harvest Chicken Pasta

*tri-color peppers / local apples / cider cream sauce*

Honeycup Squash Risotto

*v/gf*  
roasted pears / sage / cranberry / pipian / gremolata

Butternut Pizza

*bechamel / pancetta / smoked gouda / crispy sage*

## De s sert

Salted Caramel  
Pumpkin Cheesecake

*v*  
whipped cream

Apple Pie Panna Cotta

*gf*  
apple relish

Dark Chocolate Mousse

*v/gf*  
whipped cream

Founder & CEO: Michael Dorf  
Executive Chef: Tony Houston  
Mixologist: James Van Cleave  
MUSIC y restaurant  
private events y winery



*Indulge Your Senses*

*v: vegetarian vgf: vegan gf: gluten-free  
gf: shellfish nuts, dish contains nuts*

\*These items are cooked in order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise any condition or come into contact with wheat, eggs, dairy, and milk. Please alert your server about any serious allergies.