



wine dinner

WEDNESDAY, AUGUST 24 | 6PM \$70++ PER PERSON \$60++ GN MEMBER | \$50++ GN WINE LOCKER MEMBER

first course

CALAMARI FRITTI

meyer lemon | pecorino romano | fried parsley

decoy limited sonoma coast chardonnay

second course

STUFFED OUAIL AU VIN

wild mushroom brioche stuffing | garden herbs | pinot risotto decoy limited sonoma coast pinot noir

third course

SMOKED SHORT RIB

beetroot campanelle pasta | beet emulsion | baby carrot | parsnip purée | toasted hazelnut

decoy limited napa valley cabernet sauvignon

fourth course

APPLE GALETTE

vanilla bean gelato | caramel sauce

decoy brut cuvée sparkling wine

