January Supper Club

Roasted Squash Salad, Apples, Walnuts, Apple Cider
2021 Oriana

Garlic-Saffron Bisque, PEI Mussels, Parsley, Chips
2019 Corrida

Pomegranate Molasses Glazed Alaskan Halibut,
Braised Red Cabbage, Pomegranate Seeds
2018 Tuttorosso

Herb Crusted Rack of Lamb, Confit of Celery Root,
Mustard Creamed Swiss Chard
2016 ONE Merlot

Chocolate and Allspice Panna Cotta, Candied Blood Orange
2014 Opulento

Chef, Nicholas Ames
Sommelier, Sunshine Grato

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

January Supper Club

Potato and Charred Leek Mille Feuille, Thyme, Mascarpone
2022 Oriana

Squash and Persimmon Tortellini, Tarragon, Soft-Boiled Quail Egg
2018 Array Chardonnay—Nina's Reserve

Rainbow Trout Wellington, Baby Heirloom Carrots, Golden Raisins, Verjus Hollandaise
2019 Tuttorosso

Penn Cove Mussel and Vadouvan Bisque, Romanesco
2020 Byzance

Fennel and Galangal Gelee, Lemon, White Soy, Nori Powder

Rabbit Four Ways-Rack, Rillette, Bacon Wrapped Loin, Belly Presse, Apple-Mustard Marmalade, Savoy Cabbage
2016 Trentenaire

Sticky Toffee Pudding, Opulento-Infused Dates, Maple Cream, Walnuts
2018 Opulento

Chef, Nicholas Ames
Sommelier, Joel Meyers

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March Supper Club

Salad of Red Beets and Strawberries, Asparagus, Endive, Speck Ham, Radish, Rhubarb Vinaigrette
2021 ONE Roussanne

Oxtail and Parsnip Agnolotti, Cinnamon, Brown Butter
2020 Byzance

Pan Seared Alaskan Halibut, Roasted Tri-Colored Cauliflower, Watercress, Pink Peppercorn
2021 Oriana

Chicken Galantine, Celery Root, Hen of the Woods Mushrooms, Horseradish, Sauce Regence
2017 Solesce

White Chocolate-Fromage Blanc Mousse, Pomegranate Gelee, Opulento Poached Pears, Pomegranate Seeds
2014 Opulento

Chef, Nicholas Ames
Sommelier, Joel Meyers

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June Supper Club

Quince Bavarois, Raisin Gelée, Prosciutto Emulsion
2021 ONE Roussanne

Chilled Golden Beet and Ginger Soup, Cara Cara Oranges, Goat Cheese Cromesquis
2014 Array Chardonnay Nina's Reserve

Baked Pancetta, Braised Endive, Nectarines, Black Peppercorn
2019 Tuttorosso

Pan Seared Sea Scallops, Sweet and Sour Cherries, Patty Pan Squash, Almonds
2022 Abracadabra Rosé

Bone Marrow Crusted Filet Mignon, Duck Fat Roasted Baby Carrots, English Peas, Thyme Infused Demi Glace
2017 Solesce

Chocolate Cannoli, Raspberry Cream Cheese, Pink Peppercorn
2014 Opulento

Chef, Nicholas Ames
Sommelier, Joel Meyers

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September Supper Club

Chicken Liver Parfait, Cranberry Gelée, Duck Prosciutto,
Beggars Purse Stuffed with Carrot Umeboshi,
Smoked Russet Potato, Buttermilk Powder,
Paddlefish Caviar
2018 Array Chardonnay - Celilo Vineyard

Chamomile Scented Foie Gras Torchon, Golden Beets, Gooseberry
2022 Abracadabra Rosé

Garlic and Saffron Bisque, Escargot Persillade, Garlic Chips
2022 Oriana

Ratatouille Stuffed Squid, Squid Ink, Squash Blossom,
Bell Pepper Nage
2019 Tuttorosso

Pear and Lovage Espuma, Pickled Celery, Ginger
2008 Byzance

Duo of Duck, Molasses Glazed Breast, Confit of Leg Presse,
Kohlrabi, Navel Orange, Endive
2020 Byzance

Chocolate Torte, Figs, Whipped Mascarpone, Walnut Crumble
2014 Opulento

Chef, Nicholas Ames
Sommelier, Joel Meyers

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October Supper Club

Beef Tartare Cornets with Smoked Hollandaise
2014 Array Chardonnay - Dijon Clone

Squash and Squid Salad with Sweet Onion, Pears and Yogurt
2022 Oriana

Mushroom and Sweet Potato Bisque with Sherry Glazed Figs
2020 Byzance

Braised Spanish Octopus, Smoked Avocado, Grapefruit, Celery and Radishes
2018 ONE Tempranillo

Lamb Loin Wrapped in Lamb Sausage and Swiss Chard, Cauliflower, Creamed Swiss Chard and Chocolate Demi-Glace
2017 Trentenaire

Pain Perdu Mont Blanc with Chestnuts, Dates and Opulento-Infused Chantilly
2014 Opulento

Chef, Nicholas Ames
Sommelier, Joel Meyers

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