

WIFE AND THE SOMM

SUPPER SERIES: FALLING INTO FALL

this menu is inspired by the new season change, but the heat has had its influence too!

3-course tasting experience | \$55 per person
all guests at the table must participate

add-on wine pairings

fall wine flight: \$25 per person | Somm-select flight: \$45 per person

COURSE 1

choice of:

ESCABECHE OF CALEDONIAN PRAWN
herb infused olive oil, local shallot, charred Meyer lemon,
crispy corn tortilla

or

GRILLED FUNGI VALLEY KING OYSTER MUSHROOM
late season cherry butter, crispy cap (v)

fall flight

SMITH MADRONE RIESLING 2021

Spring Mountain, Napa Valley, CA

Somm flight

JOH. JOS. PRÜM WEHLENER SONNENUHR RIESLING KABINETT 2021

Middle Mosel, Germany

COURSE 2

choice of:

SEMOLINA MEZZE RIGATONI
heirloom tomato vodka sauce, opal basil oil (v)
or

ROASTED BABY CARROTS
pistachio butter, pomegranate seeds, pomegranate molasses, Sicilian olive oil (v)

fall flight

ZAMBON SOAVE DOC VULCANO 2022

100% Garganega | Veneto, Italy

Somm flight

MAISON PASCAL CLÉMENT SAVIGNY-LÈS-BEAUNE

1er Cru 'Les Serpentières' 2019 | Côte-d'Or, Burgundy

COURSE 3

choice of:

ROASTED BEELERS DUROC PORK CHOP
Pecorino Brodo, Battuto, Black Garlic Gremolata
or

GRILLED IOWA PREMIUM FLAT IRON
Fungi Valley mushroom duxelle, local pepper cress, bone marrow beurre rouge
fall flight

CANTADORA "THE ENERGIZER FOR THE AGES" GMS BLEND 2021

40% Grenache, 40% Mourvedre, 20% Syrah | Shake Ridge Ranch, Amador County, CA

Somm flight

LUIS PATO VINHA BARRIO 2009

100% Baga | Bairrada, Portugal

you are welcome to add on any of our current menu items to your Supper Series experience

(v) vegetarian (vg) vegan (gf) gluten free

warning: please be aware that our food may contain or may come in contact with common allergens