

# HOLIDAYS WITH



X



WOLF AND ROADRUNNER X GRUET WINERY PRESENT:

THE WINTER TABLE

A FOUR-COURSE TASTING OF SMOKE, FROST  
AND CELEBRATION.

DECEMBER 21<sup>ST</sup> AT 6:00 PM

WELCOME TOAST — THE FIRST SNOW

GRUET BRUT ROSÉ NV

WITH CRANBERRY, CITRUS ZEST, AND ROSEMARY

AMUSE-BOUCHE:

MAPLE-GLAZED PORK BELLY BITE

TOPPED WITH SPICED APPLE MOSTARDA AND MICRO SHISO.

FIRST COURSE — FOREST EDGE

CELERY ROOT & FENNEL VELOUTÉ

BROWN BUTTER CRUMBS, CANDIED PECANS, SAGE OIL.

SECOND COURSE — THE RIVER IN WINTER

SEARED SCALLOP WITH CORN PUDDING

SMOKED CHILI BUTTER

PICKLED GREEN TOMATO AND CRISPY LEEKS

THIRD COURSE — THE HUNT REIMAGINED

CHERRY-SMOKED DUCK BREAST WITH JUNIPER JUS

ROASTED HONEYNUT SQUASH, BLACK LENTILS, AND CRISPY KALE.

FINAL COURSE — THE LODGE GLOW

HONEYCOMB PANNA COTTA WITH ROASTED PEAR & THYME CRUMBLE

CHEF GILBERT J. ARAGON