

TWWF Wine Dinner Series:
Suzor Wines of Oregon

Hamachi Crudo
shiso leaf/ garum lemongrass caramel/ mascarpone

2024 Bulles Sparkling Wine

Day Boat Scallops
comté polenta/ braised leek/ hazelnut

2022 'Sunflower' Chardonnay

Braised Rabbit Pasta
tagliatelle/ porcini/ prune/ pinenut
2023 pinot Meunier 'La Belle Promenade'

Roasted Duck Breast
risotto cake/ pink peppercorn/ currant/ carrot

2022 'Tower' Pinot Noir

Fig & Mascarpone Tartlet
pomegranate/ parmesan

2019 Pineau des Amis

\$ 135 / person

before tax & 20% gratuity