

# Chef's Table



## Catering

### ~ Prelude ~

Chicken mousse, Pickled apple, Peach jam, Hazelnut wafer

#### **Paired with:**

Cade Sauvignon Blanc

### ~ Salad ~

Red Quinoa, Roasted Butternut Squash, Applewood Smoked Bacon, Crisp Sage Leaves  
Warm Maple Bacon Vinaigrette

#### **Paired with:**

Adaptation Chardonnay

### ~ Intermezzo ~

Beet and Cabernet Sorbet

### ~ Entrée ~

Braise Veal Shank, Sweet Potato – Parsnip Purée, Crisp Fried Brussel Sprouts  
Rosemary Demi-Glace

#### **Paired with:**

Cade Napa Valley Cabernet Sauvignon

### ~ Dessert ~

Pumpkin Pot de Crème, Cinnamon Pound Cake “Croutons”  
Apple Cider Reduction

#### **Paired with:**

PlumpJack Cabernet Sauvignon

### ~ Coup De Grâce ~

Odette Stags Leap Cabernet Sauvignon  
Cigarettes Russes