

7 NUMBERS

\$45 DINNER

STARTER

OSTRICH MEATBALL CAPELLINI | roasted tomatoes, fried basil
CREAM ALE BRAISED PORK BELLY | crispy polenta, romesco sauce
HOUSE-MADE MORTADELLA | cider-pickled pears, toasted ciabatta
SOUP (VE) | butternut squash with toasted pumpkin seeds

MAIN

THREE CHEESE CANNELLONI | lamb sugo sauce
SHRIMP & SQUASH RISOTTO | brown butter, swiss chard
SPINACH & RICOTTA STUFFED CHICKEN BREAST | sweet
potato, roasted red peppers, cherry tomatoes, garlic olive oil
SPAGHETTI SQUASH (VE) | smoked tomato sauce, wilted
arugula, cashew ricotta

DESSERT

UPSIDE DOWN CAKE | pear & chocolate
TRIFLE | butternut squash, rum caramel, crispy pecans
CRUMBLE (VE) | apple & mixed berry

*PLATES FEATURE A VARIETY OF PEC GROWERS INCLUDING:
HAGERMAN FARMS, LAUNDRY FARMS, PRINZEN FARMS, LIGHTHALL
VINEYARDS, STRUISVOGEL RANCH, CAMPBELL'S ORCHARD, PRINCE EDDY'S
BREWING CO., STOCK & ROW CIDER, KINSIP HOUSE OF FINE SPIRITS*