CAVE SPRING VINEYARD × Loondocks CASUAL FINE DINING

# 5 COURSE TASTING MENU

## with Wine Pairings

NOVEMBER 15TH

**Smoked Duck en Croûte**
foie gras, wild mushrooms, truffle aioli, cranberry puree
***Pinot Gris 'Estate'***

**Hokkaido Scallop Crudo**
apple cider vinaigrette, jalapeño + lime caviar, pine nuts, red grapes, lotus root
***CSV Riesling***

**Pumpkin Risotto**
roasted corn, leek, crispy sage, pepitas, parmigiano reggiano
***CSV Chardonnay***

**Intermezzo**
Cave Spring ice wine sorbet

**Venison Tenderloin**
sunchoke puree, elderberry gastrique, roasted chestnuts
***CSV Gamay & La Penna***

**Creme Brulee**
cinnamon, vanilla, maple
***Adam Steps Riesling***

