

Menu February 20-Leap Day!

(Duke's Suggestions for BYOWine)

Soup

Roasted Garlic and Potato Soup

Parmesan toast

(Chenin Blanc or Pinot Noir for balance)

Salad

Marinated Minutina with Nori

Poached Carrots / Farro / Radishes

(Riesling or Gewürztraminer to bring out the subtle flavors)

Appetizer Choice (late session only)

Steamed Lamb Bun

Cilantro Oil / Onion Marmalade

(Needs a medium-bodied white like Pinot Grigio or even a Prosecco)

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Carrot Falafel

Arugula Pesto / Turmeric Yogurt

(Stay with the Riesling or Gewürztraminer)

Main Choice

Cuban Ropa Vieja

Braised Beef / Turmeric Rice / Black bean & Squash Mojo

(Trust me, Barolo or Barbaresco)

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Green Pistachio Crusted Cod

Beet and Lemon Jam / Sweet Potato Au Gratin

(Totally Sauvignon Blanc)

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Sunchoke Gnocchi Cassoulet

Fava Beans / Farm Vegetables / Black Garlic Balsamic reduction

(Traditional Cotes du Rhone)

Finish Choice

Chocolate Sweet Potato Cake

Maple Frosting / Almond Nougatine

(Save some Prosecco!)

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Plate of the Market's Best Cheeses, accompaniments