

November 24th, 2017

**COCKTAIL HOUR SNACKS**

Jasper Hills Fondue

Roasted Broccoli, Potatoes, Pepperoni, 7-Grain Bread

**FIRST**

Root Vegetable & Turkey Ramen

6 Minute Egg, Thai Basil

*Steininger Gruner Veltliner, Kamptal, Austria 2015*

*By the glass: $10, By the Bottle: $49*

**THE MAIN EVENT**

Roasted Chatham Cod

Braised Red Cabbage

Almond & Pomegranate Brown Butter

*Pierre Chermette Beaujolais, France 2015*

*By the glass: $8, By the bottle: $40*

**FOR THE TABLE**

Rutabaga Tempura

Anchovy Aioli

**DESSERT**

Cinnamon French Toast

Sweet Potato