



OCTOBER WINE DINNER

A Harvest Menu from Washington State

Wines Presented with James Adams

Southern Glazer's Wine & Spirits



MONDAY, OCTOBER 19TH @ 6:30 PM

\$120/pp** | Eighty Acres Kitchen & Bar

I. SMOKED TROUT

Apple-Fennel Slaw · Potato Pancake · Crème Fraîche

Liquid Light Brut, WA

II. ROASTED SQUASH SOUP

Brown Butter · Fried Sage

Chateau Ste. Michelle "Cold Creek" Chardonnay, Columbia Valley, WA

III. WILD MUSHROOM RISOTTO

Shaved Parmigiano · Fried Leeks

Chateau Ste. Michelle "Indian Wells" Merlot, Columbia Valley, WA

IV. BRAISED WILD BOAR SHOULDER

Soft Polenta · Braised Greens

Ethos Cabernet Sauvignon, Columbia Valley, WA

V. APPLE COBBLER

Warm From the Oven

Eroica Riesling, Columbia Valley, WA

A 3% credit card processing fee will be added to credit/debit card payments