

WINTER WINE PAIRING DINNER



SATURDAY, FEBRUARY 3 | 6PM



MENU

FIRST COURSE

Local Rutabaga and house-made Maple Juniper Sausage Cream Soup

Paired with 2021 Semi-dry Riesling

SECOND COURSE

House-made Beet and Carrot Agnolotti Pasta with smoked celery root and pecorino cheese filling in a brown butter and sage sauce, finished with shaved local, organic carrot garnish

Paired with 2021 Dry Riesling

GLUTEN FREE OPTION

Root Vegetable Gratin with local organic beets and rainbow carrots, finished with smoked celery root puree and pecorino cheese

Paired with 2021 Dry Riesling

THIRD COURSE

Grilled Lamb Kabob over winter quinoa salad with pomegranate, dried cherries and pepitas, served with Lively Run feta cheese, tzatziki, and sumac red onion

Paired with 2021 Lemberger

FOURTH COURSE

Flourless Chocolate Torte with smoked crème anglaise and candied pepitas

Paired with 2021 Cabernet Franc

Vegetarian options available, with a similar flavor profile.

\$90 per person (++) . Reserve your spot with a \$25 deposit at stonecatcafe.com.