



COAST TO COAST  
WINE DINNER MENU

SCALLOP CRUDO

- CAVIAR - LEMONGRASS - GRAPEFRUIT - SALMON ROE - YUZU  
\*CAYUGA EAST / HEART & HANDS / BUBBLY RIESLING

SMOKED SALMON MOUSSE

- DILL - CAPERS - LEMON - SPRING ONIONS - TUILE  
\*CAYUGA WEST / 680 CELLARS / GRUNER VELTLINER PET.NAT

SENECA PLATE

- BABA GHANOUSH - HUMMUS - CASTELVETRANO OLIVES - KALAMATA OLIVES - PITA  
\*SENECA WEST / BILLSBORO / SKIN FERMENTED SAUVIGNON BLANC

RATATOUILLE

- FARM STAND VEGETABLES - MARINARA - GARDEN PICKED HERBS - FRENCH BREAD  
\*KEUKA EAST / KEUKA SPRING VINEYARDS / BACO BUBBLY

LAMB TAGINE

- RAS EL HANOUT - CORIANDER - APRICOTS - GINGER - ALMONDS - COUSCOUS  
\*KEUKA WEST / DR. FRANK / AMBER RKATSITELI

SWEET TRIO

- RASPBERRY PANNA COTTA - CHOCOLATE BUDINO ÉCLAIR - BERRY CRISP  
\*SENECA / TRESTLE 31 / RIESLING