



MAVERICK

CULINARIA

\$55 PER PERSON

\$25 wine pairings

Hors-D'œuvre
choose one

BUTTERNUT SQUASH & APPLE BISQUE

toasted pistachios, black pepper cremé fraîche, pistachio oil

Suggested wine pairing - 2022 Kracher GRUNER VELTLINER Burgenland

SMOKED TROUT CROSTINI

charred red onion cremé fraîche, crispy capers, chives, dill, herb baguette

Suggested wine pairing - 2022 Deux Moulind SAUVIGNON BLANC Loire

Plat Principale
choose one

WOOD FIRED TENDERLOIN

blue cheese gnocchi, salsa verde

Suggested wine pairing - 2021 Brendel CABERNET SAUVIGNON 'Cooper's Reed' Napa Valley Crémant de Bourgogn

PROSCIUTTO WRAPPED COD

yellow tomato butter, smoked tomato polenta, sauteed spinach

Suggested wine pairing - 2021 Knuttel Family CHARDONNAY 'Pas de Deux' Russian Rivery Valley

HERBED CHEVRE STUFFED CHICKEN

vegetable-orzo, lemon caper beurre blanc

Suggested wine pairing - 2022 Domaine Deux Roches CHARDONNAY Saint Veran Burgundy

Dessert
choose one

CHOCOLATE MARQUIS

house whipped chantilly

Suggested wine pairing - NV Didier Meuzard PINOT NOIR Brut Ratafia de Bourgogne

BANANAS FOSTER CREMÉ BRULÉE

ginger brandy snap

Suggested wine pairing - 2009 Lieutenant de Sigalas Rabaud SEMILLON BELND Sauternes