



Harvest Dinner Menu

Prelude

Wild Mushroom Tartlet - Caramelized onion / Gruyere / Fresh Thyme
Twelve Eleven Blanc de Blancs

Appetizer Course

Maple Roasted Delicata Squash - Whipped Goat Cheese / Crispy Sage /
Pepitas / Hot Honey
Twelve Eleven Sauvignon Blanc

Salad Course

Local Greens / Apple / Candied Pecans / Mandarin Oranges / Roasted Beets /
Red Onion / Aged Manchego / Maple-Dijon Vinaigrette
Twelve Eleven Rosé of Barbera

Main Course

Beef and Pork Duo
Grilled Filet of Beef - Cabernet Shallot Reduction
Roasted Pork Loin - Apple Cider + Whole Grain Mustard Pan Sauce
Wild Mushroom + Butternut Squash Risotto
Roasted Rainbow Carrots
Twelve Eleven Cabernet Franc

Dessert Course

Warm Apple Crisp - Salted Caramel Whipped Cream
Warre's Otima Tawny Port