

Wine Room Menu

1ST COURSE

RAW OYSTERS
BONE MORROW CRUSTINI

2ND COURSE

BEET CARPACCIO

ENTREE CHOICE

DUCK RAGU

morel mushrooms • pappardelle

FILET MIGNON

parsnip puree • roasted baby roots

BRAISED OXTAIL

over beet yogurt and roasted baby roots

MARKET FISH

roasted bell pepper sauce • pea tendrils

DESSERT

CHEF'S CHOICE

MADERA
KITCHEN

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