



HARVEST MOON TASTING AND FEAST SEPTEMBER 26, 2026

Featuring Alpine Valley Mushrooms, Earth Apple Nursery & Farm, Cho Ku Rei Ranch, Rio Grande Growers
Cooperative & Four Wing Farm

À LA CARTE TASTING MENU

Asiago & Caramelized Onion Squares • Monte Tondo Corvina

Cherry & black pepper complement rich Asiago, house-made bread and sweet onion \$12

Roasted Squash, Goat Cheese & Mushrooms on Sage Focaccia with Castelvetrano Olive Tapenade • La Crema Russian River Pinot Noir

Cherry and raspberry pair well with goat cheese and roasted squash, while earthy notes enhance mushroom, sage
and olives \$18

Crispy Potato Cake with Smoked Salmon, Herbed Crème Fraîche, Pickled Shallots & Greens • Stonestreet Chardonnay

Mountain-grown grapes balance salmon and crème fraîche, lemon, pear, chamomile and almond notes add to
herbs and pickled shallot \$28

Polenta with braised yak • Stonestreet Cabernet Sauvignon

Blackberry, cassis and cedar meet yak and smoky vegetables, while creamy polenta rounds out the wine's rich
structure \$22

MAIN COURSE

Yak Osso Buco

Slow-braised yak with mashed potatoes and savory vegetables \$37

Suggested Pairing: Stonestreet Cabernet Sauvignon

The cabernet's structure and dark fruit complement the slow-braised yak and savory vegetables \$14

SWEET FINISH

Peach Tartlet • Local Chamomile Tea

Ripe peaches and delicate floral tea bring the evening to a gentle close \$14