

Artichoke Cafe

C H E F ' S T A S T I N G M E N U
" O C T O B E R F E S T "
Tuesday October 13, 2015

first

CELERIAC & WILD MUSHROOM CROQUETTE
maple mustard
HOEGAARDEN WHITE ALE, BEL (7 OZ)

second

HUNTER'S STEW
venison, vegetables
MALVIRÁ SAN GUGLIELMO LANGHE ROSSO, PIEMONTE, ITA

third

PORK ROULADEN
herbed spätzle, cabbage, apple
MÖNCHHOF ESTATE RIESLING, MOSEL, DEU

fourth

SACHER TORTE
chocolate glaze, apricot jam, chocolate ganache, whipped cream

4 course prix fixe - \$35; 3 courses of 3oz(unless noted) beverage pairings - \$15

CULINARY PERSONNEL: CRISTINA MARTINEZ, CASEY BOWER, TODD LOVELL, DEIRDRE LANE

WINE & BEVERAGE CURATORS: JULIAN MARTINEZ, IAN MCKAY