



## *fall flavors*

---

### **Braised Short Rib**

*Slow cooked and finished with a velvety sauce, served with potato gnocchi tossed in olive oil, shallots and herbs, accompanied by our roasted vegetables*

### **Brown Sugar and Pecan Tart**

*Rests in a sweet buttery shell with a brown sugar cream pie filling, topped with crunchy pecans*

### **Fall into Flavor**

*Interesting comparison of some medium-full bodied reds, Paso Creek Zinfandel shows bright flavors of raspberry and cherry. The Tintara Grenache also shows cherry notes along with some ripe plum. An interesting comparison from down under!*

**Paso Creek Zinfandel, Paso Robles California**  
*Pair with our Braised Short Rib*

**Tintara, South Australia,  
McLaren Vale Grenache** *Pair with our Brown Sugar and Pecan Tart*

**Samuel Adams Seasonal Beer – Brown Ale**  
*Pair with our Roasted Red Pepper Hummus*

{ A *haiku* FOR YOU }

BRILLIANT RED, BRILLIANT GOLD  
UNLOCK THE COLORS OF FALL  
LIKE NEVER BEFORE.

