

local three

KITCHEN & BAR

October 29, 2021

DODGE COVE OYSTERS

Carpene Malvotti

prosecco, conegliano-valdobbiadene, italy NV

MARINATED BEETS

Za'atar | Cashew | Orange

A Tribute to Grace

rose of grenache, santa barbara, california 2020

MUSHROOM BUCATINI

Broccoli Rabe | Basil | Lemon

Cuvaision "Estate"

sauvignon blanc, carneros, california 2018

ROASTED SQUASH SOUP

Tarragon | Ras Al Hanout | Shallot

L'Ecole Yakima Valley "Old Vines"

chenin blanc, walla walla valley, washington 2018

STUFFED QUAIL

Nduja | Charred Lemon | Grape

Works & Days "Unukay Blend"

pinot noir, sonoma coast, california 2018

LINZ PRIME DRY AGED KANSAS CITY STRIP

Whipped Potato | Thin Bean

Kathryn Hall

cabernet sauvignon, napa, california 2018

ASHER BLUE

Honey | Lavosh

Warre's "Otima 20"

tawny port, gaia, portugal nv

DESSERT SELECTIONS

Ghost With the Most

vodka, nutmeg, pumpkin half + half