

VISTA 18

DINE AROUND
3-Courses \$55

Friday, January 20 - Sunday, February 5

FIRST

**FERMENTED KIMCHI
CHICKEN LOLLIPOPS**
charred celery yogurt

**ROASTED SUNCHOKE + GREEN APPLE
SOUP**
crispy sunchoke shoe strings, sage oil

TUNA POKE
black sesame rice crackers, green onion,
sweet lime dressing

QUAILS' GATE CHENIN BLANC
5oz - \$10 / 8oz - \$16 / Bottle - \$48

CLOS DU SOLEIL 'WINEMAKER'S SERIES' PINOT BLANC
5oz - \$10 / 8oz - \$16 / Bottle - \$48

BURROWING OWL CHARDONNAY
5oz - \$12 / 8oz - \$19 / Bottle - \$60

SECOND

PORK OSSO BUCCO
roasted garlic tomato sauce,
brown butter spaetzle, baby broccoli

MOROCCAN SPICED LAMB STEAK
roasted tomato phyllo tart,
orange turmeric almond cous cous

STICKY RHUBARB GLAZED SALMON FILLET
preserved lemon salsa, fried coconut
basmati rice, braised spinach

DIRTY LAUNDRY KAY SYRAH
5oz - \$11 / 8oz - \$18 / Bottle - \$54

POPLAR GROVE CSM
5oz - \$15 / 8oz - \$23 / Bottle - \$70

BLASTED CHURCH HATFIELD'S FUSE
5oz - \$9 / 8oz - \$14 / Bottle - \$42

HOYNE
Dark Matter \$8.50

HOYNE
Vienna Lager \$8.50

DRIFTWOOD
Raised by Wolves IPA \$8.50

THIRD

PUMPKIN SPICE DOUGHNUT
rye whiskey custard, cinnamon heart
caramel, candied bay leaf

WHITE CHOCOLATE CHEESECAKE
rum fermented coconut lattice,
green pear gel

CHAI DARK CHOCOLATE CAKE
candied ginger ganache,
cinnamon foam

SPERLING VINEYARD LATE HARVEST VIDAL
2oz - \$10

HESTER CREEK 'OLD VINES' CABERNET FRANC
5oz - \$14 / 8oz - \$21 / Bottle - \$64

Authentic · Local · Elevated