

Hearsay
RESTAURANT ♦ LOUNGE & GARDEN

+



KRISELLE
cellars

WINEMAKER'S DINNER

Menu & cuisine created by
WILLIAM SHINE II

Wines crafted by
SCOTT STEINGRABER

Amuse

House pickles

Coconut Tempura Soft Shell Crab

Papaya arugula salad, passion fruit beurre blanc, Mamma Lil's pepper gel

Paired with 2016 Sauvignon Blanc

Roasted Quail

*Dried fruits & house-made sausage stuffing, forbidden rice, micro salad,
huckleberry demi-glace*

Paired with 2014 Cabernet Sauvignon

Wild Mushroom Ravioli Uovo

Spicy puttanesca, prosciutto, crispy basil

Paired with 2013 S/CS

Intermezzo

Cranberry Prosecco

Fall Spiced Kurobuta Pork Short Rib

Roasted root duchess, sweet & sour beets, pomegranate molasses, chive oil

Paired with 2014 Di'Tani

Baked Apple Napoleon

Camembert ice cream, chocolate grapes, Viognier caramel

Paired with 2016 Viognier