



AG Winemakers SERIES



X Malivoire 

First Course

Cellared Heirloom Beets

smoked veal tongue | highland blue |
chimichurri | dukkha | seabuckthorn gel

Wine Pairing: Bisous Rose Sparkling

Second Course

Roasted Breast of Pheasant

brown butter maple sweetbread |
mushroom cous cous | porcini foam |
rosemary gremolata | nasturtium

Wine Pairing: Small Lot Pinot Noir

Third Course

Birch Syrup Glazed Loin of Bison

sunchoke purée | charred rapini | lemon ricotta

Wine Pairing: Wismer Cab Franc

Fourth Course

Apple Pie Spiced Mille Feuille

sugar filo | citrus mascarpone |
salted caramel shortbread | apple gel

Wine Pairing: Riesling Icewine

**FROM OUR FARM, TO OUR KITCHEN,
TO YOUR PLATE - EVERY DAY!**